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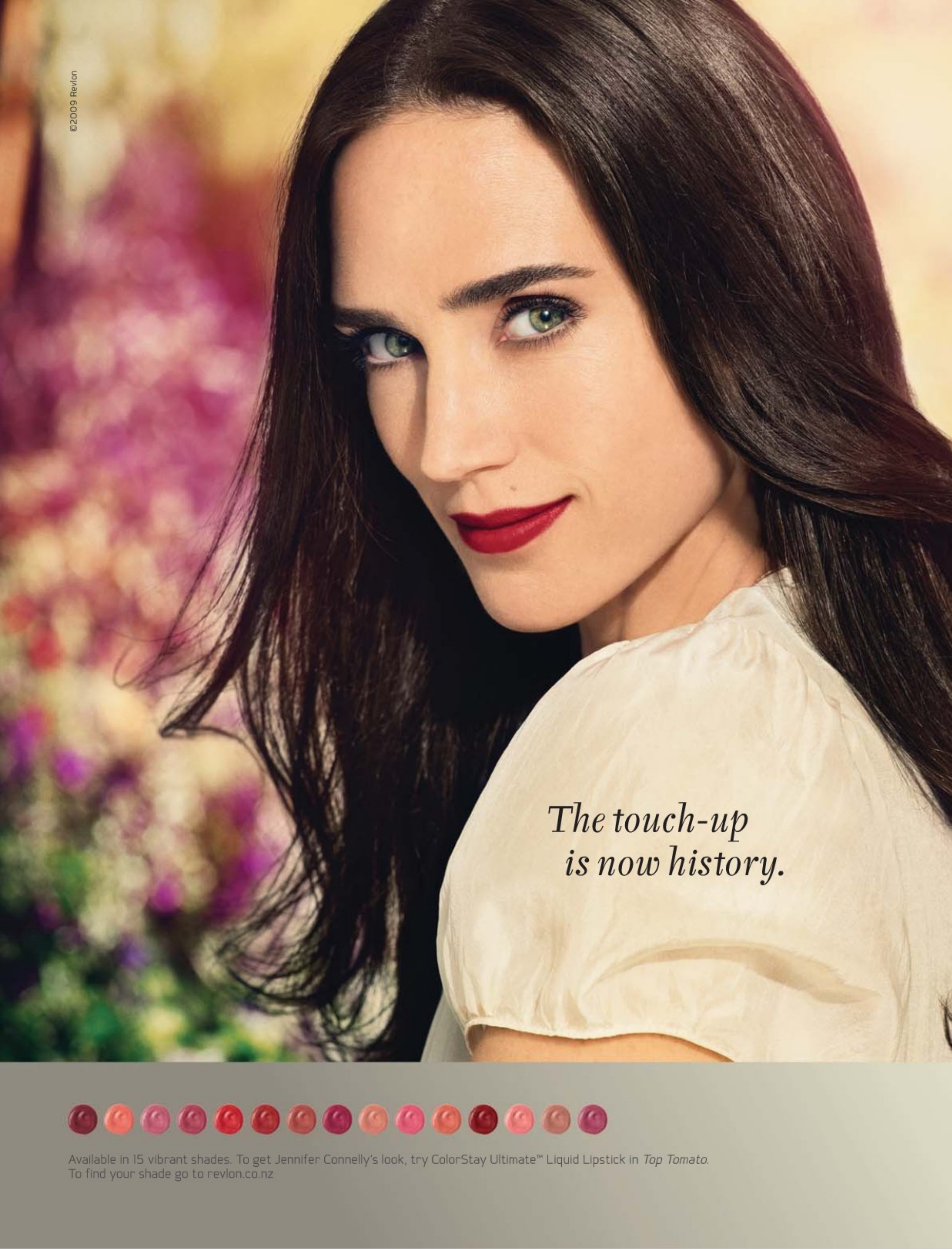
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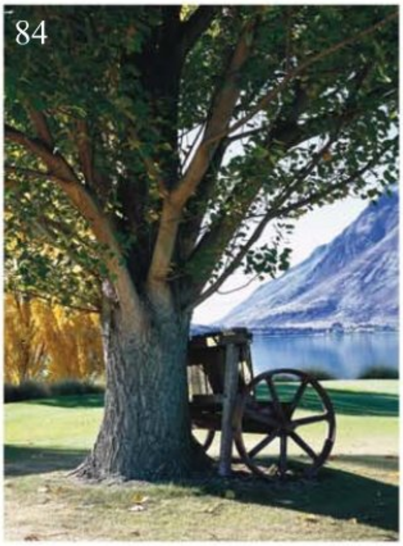
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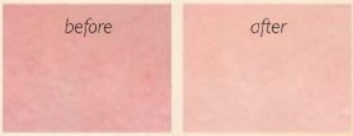

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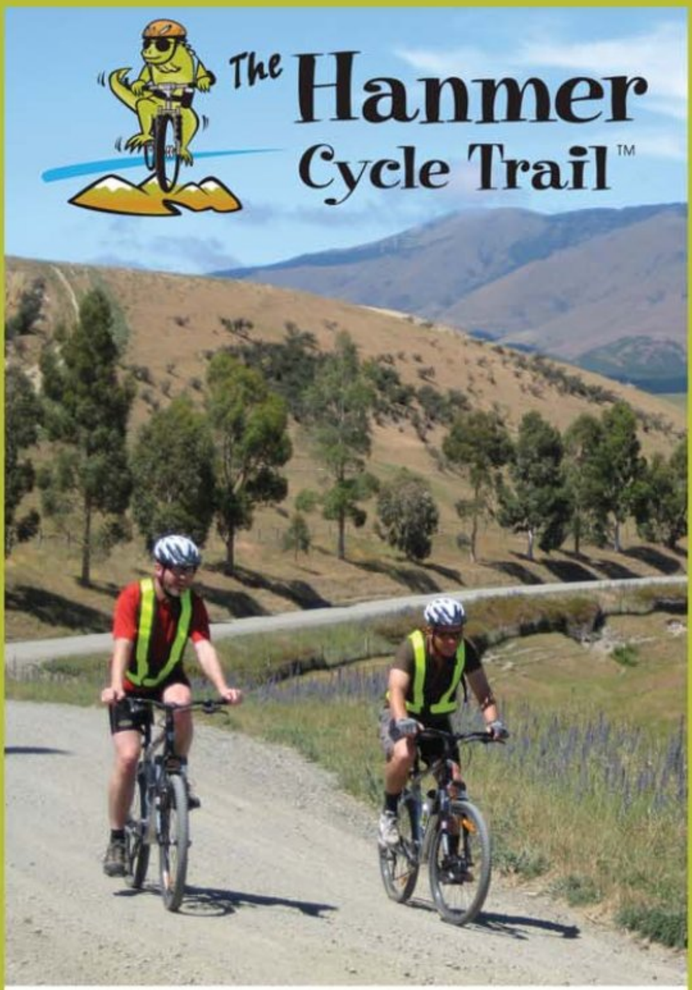

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Editor Kate Coughlan at home.

from the editor

My failure as a coal-range cook, mentioned in my email newsletter, has precipitated a flood of advice. I admitted that my inadequate stoking of the Shacklock range in my holiday home over the Easter break left the potatoes unroasted and the apple crumble unbrowned. I have a long way to go to reach the benchmark set by the previous owner, Wendy Shatky of St Bathans, who had the Shacklock turning out the tastiest roasts and the lightest baking.

This weekend, armed with your advice, I am about to have another go. I now know about sad wood and hot wood, shiny coal versus dull coal, stoking methods and flue management.

NZ House & Garden readers are the best and biggest family in the country. In today's mail an oven thermometer arrived, posted to me by Annie Jacobs of Methven who, in a past life, cooked for up to 150 people on a coal range. She was worried my Shacklock had no thermometer so she ordered one and posted it on. And would she let me pay her? No way. She said the magazine was thanks enough. "I love the contrast of the clutter houses with the minimal ones and the brand new ones with the old villas. I love the diversity."

She was describing – beautifully – exactly what my associate editor Sally Duggan and I try to achieve in each issue: an array of houses from across the decorating spectrum in different places around New Zealand. We have no favourites when it comes to decorating styles; we're not even sure we believe in fashion in home decor. What's in today is out tomorrow and who can bear that expense and hassle?

Not only have I learned about coal-range cooking from you this month, but I have also had feedback about the magazine's type size, which I raised in my May editorial. Around 10 people said they were having difficulty reading the stories, so we have increased the type size. I hate to think of even one reader having trouble reading their *NZ House & Garden*.

I am sure my new friend, Annie from Methven, will approve of this issue and its plentiful range of homes and gardens. Meantime, armed with my temperature gauge, I am off south for a big stoke-up of the Shacklock. I'll also be trying out Annie's recipe for Coal Range Scones, which she says always won prizes at A&P shows (we've put it on our website if you're interested). I'll let you know how I get on. Take care till next month,

PS: To subscribe to the monthly email newsletter, go to www.nzhouseandgarden.co.nz and click on Register/Update.

ABOVE Wood takes on many shapes on page 40.
LEFT Try our simple, hearty recipes for outdoor workers on page 110.

ON THE COVER Glass candlesticks from Tessuti and Republic Home; centrepiece above mantel from Ambiance; silver vases from Corso De' Fiori; tealight holders (used as vases) from Akali; cushion fabric sourced through Decortex e Famiglia; all other items stylist's own.

COVER PHOTOGRAPH: BELINDA MERRIE; STYLING: TRACEY STRANGE; KATE'S PHOTOGRAPH: MARK SMITH

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NZ HOUSE & GARDEN

introducing

Melisa Sinclair
Group sales manager

Melisa Sinclair began her career in newspaper advertising sales at the now defunct *Auckland Star* in 1981 and continued in newspapers through various mergers until joining *NZ House & Garden* for its second issue. "It's been a fantastic 15 years on the magazine. I thrive on creating opportunities for clients, such as the 36-page energy efficiency supplement in the June issue." Fulfilling a dream to live the good life, Melisa, her husband Ken and their children Alex, 16, and Samantha, 12, recently moved to a lifestyle block in Taupaki, north-west of Auckland, "complete with cows and a red 1950s Massey Ferguson tractor!" In her spare time Melisa works in the vege garden, tests paint colours and continues her hunt for the perfect horse.

Jean Cazals
Photographer

Food and lifestyles photographer Jean Cazals began his career in Paris on assignment for the French army photo department before moving on to taking portraits of musicians, writers and actors. Luckily for foodies, he has since pointed his lens in a different direction, shooting images for most of the world's top interiors, travel, lifestyle and food magazines. For *NZ House & Garden*, Jean teams up with chef Peter Gordon to create mouth-watering menus on our entertaining pages. When not roaming the globe on assignment, Jean works from his studio in London's Notting Hill. Right now he is producing books in France, the UK and New Zealand and he has just shot Peter's new book, *Fusion*, due out in October.

Sue Hoffart
Writer

When Sue Hoffart isn't travelling around the county and peering into homes for *NZ House & Garden*, she's happiest in Tauranga. The full-time freelance writer lives in the bay with her Canadian husband and their two sons in "an unfashionable and utterly beloved" white weatherboard house. At intervals they escape winter and run off to enjoy the Canadian summer for a few weeks. Sue writes widely for publications here and overseas, exploring other people's lives in the name of work. "I may be a sucker for pretty fabrics and shapely furniture but it'll always be the homeowners who captivate me with their tales, talent, warmth and wit, and their tendency to send me home with jars of marmalade."

PHOTOGRAPH OF MELISA SINCLAIR BY JANE USSHER; MAKE UP BY NATALIE PERKS

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SNOW STOPPER

I have just received a copy of *Common Ground* by Janice Marriott and Virginia Pawsey, which I won in your competition. I've wanted to get my hands on this book for some time as I've heard good things about it. My husband John and I farm in the ranges south-west of Kaikoura and have hot summers and cold winters with plenty of light snowfalls and a couple of heavier ones each winter (like the one just before we took this April picture of our backyard [above]). Gardening can be a challenge here and planting has to be timed just right. I have been buying *NZ House & Garden* for 15 years and I love to see what others are doing with their patch of dirt!

Helen Meuli, Kaikoura

Editor's note: Just the other day in the *NZ House & Garden* offices we were looking at a magical white winter garden photo spread in an overseas magazine and talking about how we'd love to see some local images of gardens under snow. Any more out there? Send them to greg.roughan@fairfaxmags.co.nz and we'll put a selection on our website.

THE LOW-DOWN ON HIGH TEA

I was dismayed to see the ritual of taking afternoon tea at Auckland's Langham hotel described as "taking high tea" [Urban Eye, May]. It's a common notion that afternoon tea is synonymous with high tea when in fact high tea originated in England as a working-class evening meal and is anything but genteel.

Janet Cheesman, Oregon, US

A BUSY BOYFRIEND WRITES

Your magazine keeps me so busy. My girlfriend has pages marked, sections highlighted and visions for what our dream home will eventually look like. I love that your magazine has this effect on her and to see her so passionate and thinking big. We can take bits of what we like from your pages and, when it is all merged together, it will be our unique home. Perhaps we'll have a feature in your mag one day. Dreams are free!

Damien Tong, Napier

KINDRED SPIRITS

My friend from Waikuku who keeps me supplied with book titles told me, "You must read this book. It sums up what friendship is all about and I know you'll love it." So I read it, went to my book group and said, "Now *you* must read this book!" Yes, it was *Common Ground*, by Janice Marriott and Virginia Pawsey. Imagine my pleasure when I got the May issue of *NZ House & Garden* and discovered that the Marriott and Pawsey gardens were featured. They were just as I pictured them to be and both the gardens and the gardeners felt familiar. Howling southerlies and snow are not really among my own particular hassles but our garden, which is right on the coast, is subject to all the vagaries of Hawke's Bay weather. I wonder sometimes why we gardeners persist in the face of nature. Perhaps it is because we just won't be beaten.

Jenny Nash, Napier

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HAPPY SNAP

I have been a long-time subscriber but after all these years I think the most delightful photo you have published is the one of the little girl in a classic coat [Showcase, May]. I have looked at it often and it makes me happy every time.

Jo Lorigan, Napier

DELAYED GRATIFICATION

Winter has Dunedin in its icy grasp, the best of the vege garden has long since been used in stir-fries and salads and the thyme is doing its best to add a sprinkling of sapphire blue to a dull garden. To add to the despair, my trusty Toyota has decided to die. A depressing scene, but real… as real as my horror when I discovered my June edition of *NZ House & Garden* soaking up the remainder of the day's hailstones. Argh! I was gutted. But patience is a virtue, as my nana used to say, and four days later I got my moment to devour each and every image on the wrinkled, crumpled pages.

Marlene Galbraith, Dunedin

FRIEND OF THE FAMILY

Your article on the Hillock family's restoration of a historic Queenstown cottage [May issue] really hit the spot. Our two adult children, visiting with their respective partners, saw the open pages on the table and started browsing. The message that nothing comes easy but that having a goal, working towards it and enjoying the journey is what life is all about was so naturally and pleasantly put that I could have hugged the writer, Jenny McLeod. Young people just setting out need this type of story – thank you. You are reaching out and touching the next generation of our family.

Jane Bradley, Bucklands Beach

BEST IN GLASS

People in Glass Houses [June] has now become my favourite article from your mags. I'd never thought of a dream house made of glass but, after reading about the Prices, I'm sold. I loved the light, warmth and tropical island getaway feel and I could see me, my partner and our dogs happily perched on top of a hill with nothing but grass around us. Thanks for redirecting my dream house vision.

Pete Diack, Taradale

GREEN HOME

I thought you might like to put this photo in your magazine. We live in Kerikeri in the Bay of Islands and have a number of frogs in our garden. They seem to like the bromeliads, which hold water in their funnels. They must offer the frogs protection, as we often see them sitting way down inside the plant.

Ian and Heather Kendall, Kerikeri

We welcome your feedback: email sally.duggan@nzhouseandgarden.co.nz

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The calm before the colour

A well-travelled designer has blended the elegant and the exotic in her Queenstown home

WORDS MIRANDA SPARY / **PHOTOGRAPHS** AARON McLEAN

THIS PAGE A spectacular view of Dalefield with the mountains behind is the focal point of Tom and Ali's sitting room and kitchen. **OPPOSITE** Much of Ali's collection of fans, tassels and other decorative objects was gathered during her travels in Asia; the fans were carried by bridesmaids at the wedding of Sam, one of the couple's two grown-up sons, both of whom live abroad.

ABOVE The embroidered shawl was found in Ali's grandmother's trunk and worn by Ali at her wedding; the artwork above the fireplace is by Otago artist Russell Moses.
OPPOSITE The three buffalo-horn monks are favourites with Ali; they came from a roadside stall near Mandalay, Myanmar. A mahogany pedestal table is a family piece; the softly hued cushions are covered in Thai silk from Jim Thompson. Avid reader Ali maintains an interesting mix of books.

EVERYTHING ABOUT Ali Evers-Swindell and her house in Dalefield, just out of Queenstown, exudes an aura of elegance and calm. But, when you get close, there are all kinds of mad and marvellous surprises.

Ali's exotic, colourful life has something of the fairy tale about it. She and her husband Tom divide their time between Cassis in the south of France, Singapore, London and Queenstown ("our real home") and a few other places as well. It's Tom's incredibly busy job as the Asian director of Orient Express that requires all this travel but Ali recommends I don't ask him too much about it. "He would take three hours to tell you," she says.

The Evers-Swindells' Dalefield home has had a colourful history of its own. The original building was a prefab from the Tiwai Point aluminium smelter, with no front door and a bare concrete floor, which was added on to over the years. Ali and architect Mark Scaife drew up and threw out three sets of drawings before settling on a final arrangement that called for the prefab house to be moved and turned into a guest house.

Ali re-enacts the prefab-moving scene, in which a crane driver comes to the house, peers over the bank and says, "No worries, we can just swing the bugger over the bank here." He did and it looks terrific. >

The ethnic jewellery display and the plastic fruit suspended from the kitchen wall are examples of Ali's skill in putting ordinary things together in extraordinary ways; the painting of a Maori woman on the wall above Ali's self-portrait was snapped up at a local art fair; the wicker dining chairs are Lloyd Loom.

THIS PAGE The view from the sitting room to the end of the entrance hall shows the polished concrete flooring used throughout the living areas.
OPPOSITE (from top left) Ali's cheerful pinky-red kitchen is open to the living area so she can chat to guests while she works. The embroidered chair is a family heirloom. Ali describes this self-portrait as "self-therapy".

The new house is an imposing two-storey contemporary design that still has something of the colonial mansion about it. Set in the simplest garden imaginable – just trees and grass – it stands out crisply against its mountain backdrop. Despite its scale, and a big front door leading into a huge entrance hall, it's a very welcoming house.

The interior feels quite white, calm and empty at first. But, as you walk into the main room, you become aware of pools of colour in the whiteness as Ali's treasures, scattered about walls, shelves and tables, make their presence felt. Between the dining area and kitchen, a whole wall hung with ethnic necklaces demands attention, as does the deep carnation pinky-red of the kitchen cupboards behind it.

Everything looks rare and luscious but, upon closer inspection, it becomes clear that those are just plastic fruits hanging off a length of fishing line and that amazingly realistic flower sculpture is actually agapanthus heads dipped in red wax. Ali's skill is in making the simple special – the artist in her puts ordinary things together in a way that makes them quite extraordinary. She seems to have no interest in designer trappings and the only immediately identifiable piece in the house is a work over the fireplace by Otago-based artist Russell Moses.

Ali is modest about her artistic talents and keeps her own work leaning behind cupboards or up above the garage. A quirky, colourful self-portrait is temporarily propped against a wall near the kitchen. The coiffure is lopsided, she says, because she was feeling very unbalanced in her life when she painted it. But even she finds the green hair inexplicable.

She traces the genesis of her painting back to a 1988 move with Tom to Singapore, a place she then found so sterile it sapped her creativity. It took her about five years to shrug off that infertile stage and sign up for art school. >

THIS PAGE (top and bottom) The cosily cluttered library; the landscape propped next to the green Chinese cupboard was painted by Ali. A simply framed mountain view adds drama to an outdoor eating area. **OPPOSITE** (clockwise from top left) The simply furnished entrance hall. A detail of Ali's arrangement of plates, vases and fresh flowers. The Chinese screen used as a headboard in the master bedroom came from Hong Kong. The portrait of Mao was bought in Singapore.

Ali's interior design career developed quite differently. When some friends saw what she had done with her Queenstown house, they asked her to create the same tranquil but stimulating atmosphere in the luxury boutique hotel they were creating from an 18th century mansion in Galle Fort, Sri Lanka – a beautiful World Heritage site.

The end result is the elegant Fort Printers, but achieving it wasn't easy. When Ali's attempt to explain to the local site manager how she wanted the shingle shovelled away from the entrance failed, she used a bit of Kiwi can-do and just showed him. After a few minutes, she turned round to see the workers all watching her in stunned amazement. A local friend pointed out politely that the quickest way for a person giving instructions to lose respect was by actually *doing* something.

The assignments kept coming. When Ali's brother, film director Martin Campbell (whose work includes Bond movies *GoldenEye* and *Casino Royale*), bought a rather awkward 1970s house in Cassis in the south of France, he asked Ali to refurbish it. Her magic touch smoothed out the awkward bits and turned it into a functional, comfortable house perched on a hill looking out over the Mediterranean.

Martin wanted French-style furniture, rather than antiques, and Ali had much of it made by her favourite craftspeople in Thailand. >

Ali and architect Mark Scaife wanted a simple, contemporary house design that wouldn't divert attention from the beauty of its rugged mountain setting; the principal materials are concrete and corrugated iron.

For reasons still unknown, they chose to give the dining room table a nasty deep yellow stain reminiscent of years of tobacco smoke. Ali was furious but, she observes philosophically, no doubt the Provencal sun will eventually fade it. Her brother is too busy working in other places to use the house much, so Ali and Tom live there when work takes them to Europe.

That's when they're not at their beautiful Mayfair pad in central London. Ali has made the most of this light and airy urban space with sumptuous natural linen curtains and blue crushed velvet 1930s chairs. Huge French windows open out to a balcony overlooking Mount Street Gardens.

When the Evers-Swindells are in Asia they live out of a suitcase; they move around too much to have a permanent base there and feel nothing could be as wonderful as the "jungle house" they had in Singapore for years. Most of Ali's interior design work is in Asia and she's currently working for a French architect based in Laos, refurbishing a luxury riverboat on Myanmar's Irrawaddy River. She did the original fit-out a few years ago but the boat was badly damaged by Cyclone Nargis.

Ali describes her decorating style in terms of approach and feel rather than particular styles. "I'm totally unqualified, but I do like a style that looks effortless and it's always refreshing to be somewhere where you feel the safe option has not been taken."

She cites the example of an old friend, Helly Wilding, who has a house perched on the top of a hill looking over Lake Hayes near Queenstown. There isn't a bare surface in her house, says Ali, and "it's so much the opposite of what I do". But it all works because "each piece is important to Helly and has been for a long time. That sort of style can't be bought." It's a remark that also encapsulates Ali and her stylish and deeply personal home. ■

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THIS PAGE The hot tub looks out over rolling hills to the Tuki Tuki River.
OPPOSITE (clockwise from top) Janine and Kathy enjoy Sunday lunch on the deck with friend and builder Chris Dyer from Dunedin. The pine board-and-batten exterior is stained a walnut colour. Miniature Highland cattle Dudley and Buster enjoy a little hand feeding.

Sharing shed

In a triumph of friendship and economy, three women built a rural Hawke's Bay holiday house they call the Cows' Shed

WORDS VIVIENNE HALDANE / **PHOTOGRAPHS** TESSA CHRISP

RURAL HAWKE'S BAY may not sound like a typical location for a holiday home, but it's proved to be an ideal choice for three busy Wellington professionals: lawyer Kathy Ertel, Janine Stewart, senior manager for IHC, and Carmel Daly, a consultant to the health and service sector.

The trio, who are good friends, realised they shared similar aspirations and decided to fulfil that vision together. "We all liked the idea of a holiday house and thought it made economic sense to share one," says Carmel.

Their plans, which included "some ridiculous ideas", took shape and were refined over a couple of years. "We all came away for a weekend to Hawke's Bay, where Carmel's family lives, and sat down and made a wish list: 'by the sea' and 'near cafes' were eliminated and 'tranquil place' and 'nice views' affirmed," says Janine.

It was 2006 before they found a 4.7-hectare piece of land at Patangata in Central Hawke's Bay, 48 kilometres from Hastings. The hilltop site overlooks a peaceful landscape of rolling hills with the Tuki Tuki River snaking away in the distance. "Initially I was dubious because of the distance from town but when I saw it I thought it was spectacular," Carmel says.

They wanted to achieve two things when building their house: simplicity and clean, open spaces. Kathy was keen to play around with the concept of the Freemason's Rule, which uses a measuring system of particular cuts and proportions. >

THIS PAGE The comfy couch in the living room is a great spot on which to relax; the chandelier is from Lighting Direct. **OPPOSITE** (clockwise from top left) Janine Stewart and Kathy Ertel. Recycled corrugated iron (retrieved from the local dump) adds a rustic touch to the fireplace. The painting of the three cows is by local artist Daniel Smith.

THIS PAGE Bar stools from Thonet and Company at the jarrah kitchen bench; the floors are pebble aggregate. **OPPOSITE** (from top left) Kathy's metal dog sculpture is by Sean Crawford and the Piera McArthur painting in the background belongs to Carmel. Solid jarrah beams define the living spaces. The dining table was once a boardroom table.

"It's a concept that's designed to create a feeling of harmony in a room," says Janine. "We employed a draughtsman who easily achieved a plan that we all agreed on."

Further inspiration came from Black Barn Vineyard in Havelock North where they'd stayed one weekend. "We liked its peaked ceilings and board-and-batten exterior," she says.

Taking charge of project management, Janine coaxed a friend, Dunedin builder Chris Dyer with whom she'd worked previously, to construct the house. An added inducement for Chris was the opportunity to live onsite, far from the southern winter. Chris and his team completed the build in 2007.

"It had to be affordable, environmentally sustainable, stylish and uncomplicated," says Carmel. "Chris was able to take our ideas and refine them, adding nifty details of his own – the use of rough-hewn timber, corrugated iron around the fireplace and placement of the decks."

An extra-thick concrete pad foundation and double-glazed windows retain heat and the Colorsteel corrugated iron ceilings are low maintenance. "Having to work on the house when we visited wasn't part of our plan," says Carmel.

Kathy and Carmel had fun poring over interior colour schemes. Their choices were guided by the earthy tones of the rural outlook and pebble aggregate floors, combined with the artwork and furniture they already owned, including the huge table which once did its civic duty in the Maniototo County Council rooms.

Enthusiasm for buying items on TradeMe ran high. Janine's best purchase was a container load of jarrah timber – formerly used on a Queensland wharf – that Chris put to creative use as a kitchen benchtop, fireplace surround, support beams and garden borders.

"There are a couple of things we overlooked," says Carmel. "The kitchen bench is too narrow so eventually we'll alter that. And we had to make the driveway larger as we always end up with lots of people – this place is a magnet." >

Sharing their holiday home has proved as harmonious as their friendship. "It's been really straightforward," says Carmel. "We have different reasons for going there; I go about every six weeks for longer periods, often to spend time with family. It's easy to have visitors because we've created separate spaces so people can be together and have time to themselves. We specifically built a room out the back for the kids [her nieces and nephews] so they can do their own thing."

"Kathy and I go there every few weeks," says Janine. "We love to potter around on our own or relax with friends. It's a fabulous place for clay target shooting and fly fishing. We also like to go kayaking on the river; we get dropped off at the bridge and float down, then I cycle furiously back up the hill and pick up the car."

The trio have affectionately dubbed their holiday haven the Cows' Shed. It's a name that simply took their fancy but it also reflected a rural desire to own cattle. "Our neighbours look after our two miniature Highland cattle Dudley and Buster, mow our lawns and do a fantastic job of keeping an eye on the place," says Janine.

"It's been great getting to know some of the locals," adds Carmel. "I think we were a bit of a mystery at first and it didn't help that we were always hurrying through."

The women say they enjoy making good use of their kitchen. They've discovered a butcher's shop in Waipawa that sells excellent sausages, the growers' market at Black Barn and Bolderson's Urban Food Store in Havelock North. And, naturally, high-quality Hawke's Bay wine is easy to come by.

Future plans include landscaping to complement, yet not detract from, the views. "We're still deciding what to do next," says Carmel. "We'd like more shelter but don't want a big garden; the landscape is really our garden. We love to sit on the deck and watch the shadows on the hills at the end of the day – it's a very satisfying place to be."

See more at www.nzhouseandgarden.co.nz

THIS PAGE (from top left) Clay target shooting. The east-facing deck off the kitchen. A distinctive chimney enhances the roofline; hardy lavender grows in a jarrah-edged border.
OPPOSITE (from top left) The striped headboard is from Little Stella Design in Wellington. A stunning view from the bedroom. Slate-coloured bathroom tiles were a TradeMe find. The pomegranate curtains are Carmel's favourite.

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Colour works

Coloured glassware creates a splash for July

STYLING TRACEY STRANGE / **PHOTOGRAPH** BELINDA MERRIE

COLOUR UP Consider yourself a traditionalist? Who could be more traditional-with-a-twist than famed British designer William Yeoward? His access into some of the grandest country homes of England and Ireland has given him a cut-glass eye for antique crystal and stemware. From this he has developed a 1000-piece collection that includes both reproduction and contemporary pieces such as this coloured glassware from his Country range. William Yeoward **glasses** $150 each and **jug** $356 from Cavit & Co, (09) 358 3771.

Take the chair. Cowhide **rug** $1450, contact LA Imports for stockists, (09) 580 0120. Spider **chair** $689, contact CC Interiors for stockists, (09) 589 1950.

Checks and balances. Harlequin **chest** $1999 from Furniture Fair, (06) 952 3495.

Well padded. Upholstered dining **chair** $1100, contact Cocoa for stockists, (09) 379 7100.

Dark arts. Christian Tortu **vase** $538 from Tessuti, (09) 378 8490.

Strong and masculine. Tripod standard **lamp** $720 and harlequin **shade** $289 from Cadeaux, (06) 877 4797.

Hour glass. Glass **vase** $95 from Republic Home, (09) 361 1137.

Yin & yang

Mixed and matched black and white are enjoying a revival

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Father time. Grandfather **clock** $729 from Republic Home, (09) 376 1137.

Pillow talk. Ralph Lauren **cushion** $795 from Cavit & Co, (09) 358 3771.

In the shade. Noble Estate **lamp** $3700 from Cavit & Co, (09) 358 3771.

Nice legs. Side **table** $699 from Mark Steiner Interior Design, (07) 348 9979.

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Buying a house has always been an important & considered decision, typically being a family's largest investment. Knowing that strong, reliable products have been, or are to be used in its construction provide buyers with confidence in their purchasing or building decision.

With the aftermath of the "Leaky Homes Syndrome", clients are increasingly interested in the specification of components such as frames and trusses.

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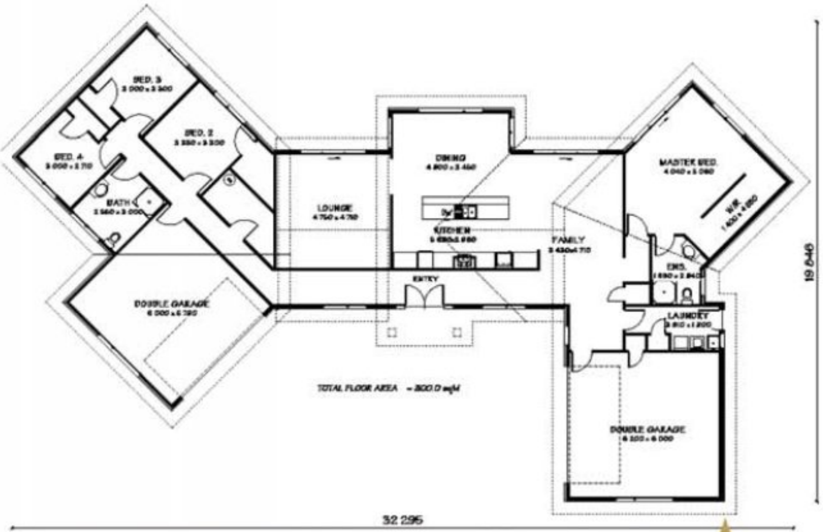

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Chop chop.
Wooden **board** $35.20, contact French Country Collections for stockists, (09) 376 6440.

Sturdy seat.
Molaire teak **stool** $594 from Cavit & Co, (09) 358 3771.

Out of the woods

Contemporary styling complements wood's natural beauty

STYLING TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Bark not bite.
Dog **ornament** $69.90 from Macy Home, (09) 361 3388.

Carved sound.
Tivoli AM/FM **radio** $329 from Askew, (09) 378 1414.

Natural wonder. Driftwood standard **lamp** $699 with linen **shade** $110, contact CC Interiors for stockists, (09) 589 1950.

Scandinavian style.
Skagerak **Plint** with 18cm round bowl $165 from Design Denmark, (09) 361 3333.

Bend ahead. Oak **chair** $570 from Design Denmark, (09) 361 3333.

Super smooth.
Candlestick $82.50, contact Cocoa for stockists, (09) 379 7100.

Bunny pennies.
Rabbit **money box** $80 from Design Denmark, (09) 361 3333.

Round we go.
Side **table** $158, contact Cocoa for stockists, (09) 379 7100.

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THREE OF THE BEST... *glass vases*

CONTEMPORARY
Fashion loves all things purple. Vase $60.75 from Cocoa, (09) 379 7100.

CLASSIC
Great shapes never date. Vase $430 from Corso De' Fiori, (09) 307 9166.

CHIC
Make a statement in red. Christian Tortu vase $148 from Tessuti, (09) 378 8490.

Home front

Style editor Tracey Strange shares news and views from the home stores

We love...

Italian designing duo Laudani & Romanelli's Sherazade **patchwork rug** for its pitch-perfect colour combinations, romantic patterns and expert craftsmanship. Hand-tufted rug (2m x 3m) $7200 from Indice, (09) 376 9167.

BRIGHT SPARKS

Looking for a gift with attitude? You'll find it at pylones-newzealand.com. The quirky Paris-based label includes a host of colourful and groovy homewares, such as a cheese grater modelled on the Eiffel tower, a UFO-shaped juicer and these cheeky **rice bowls**, $30 each.

Pasifika patterning...

*New Zealanders' love of the Pacific is at the heart of Bella Pacific, in Auckland's Ponsonby, (09) 361 5060. Quilted **bedcovers** $180-$250, **cushion** $42.*

"Using colour in interiors doesn't need to be complicated, but it does require confidence. The best advice is to choose shades you love that fit with your scheme and go for it"

– BRIDGET HANLEY, MID CENTURY DESIGN

PHOTOGRAPHS: BELINDA MERRIE, PORTRAIT BY MARK SMITH

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Take refuge

A comfortable reading area calls for good lighting and the cosiest of furnishings

WORDS & STYLING TRACEY STRANGE / **PHOTOGRAPH** BELINDA MERRIE

LET THERE BE LIGHT
Good lighting is a key feature of any reading nook. During the day sunlight streams in through a shuttered window; at night a pretty lamp creates visibility and ambience. **Lamp** with **shade** $175 from CC Interiors, (09) 589 1950.

MIX AND MATCH
Successful interiors are rarely predictable; try combining prints, plains and stripes in any setting. Cushion covered in Kobe Alma **fabric** from Decortex e Famiglia, (09) 303 3545.

COSY UP
Get settled with that great book in a comfortable armchair. Chair stylist's own, covered in Brunschwig & Fils linen **damask** from Decortex e Famiglia.

ART SPACE
Centre your reading nook around a favourite object such as this classic oil painting. Mid-century **nude** by JB Vessey $3200 from European Antiques, (09) 360 9858.

ACCESSORISE
Simple decorative pieces add a sense of luxury to a secluded spot. Wedgwood **vase** $219 from Republic Home, (09) 361 1137; **flowers** from Vida Flores, (09) 523 5454; William Yeoward crystal **compote** $671 from Cavit & Co, (09) 358 3771; Jayne Nieme **candle** $55 from Macy Home, (09) 361 3388; vintage **books** POA from European Antiques; **rug** by Republic Revolution $199 from the Warehouse, 0800 422 274.

BE PLAYFUL
Create a sense of whimsy: this blue throw mimics the delicate cover-up of the nude in the painting. Tasselled **throw** $99 from Redcurrent, (09) 520 5452.

SOFT HAVEN
Neutral colours will always provide a sense of calm that's perfect for bookish contemplation. Bedside **table** $1115 from CC Interiors, (09) 589 1950.

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Richly enamelled and gilded Satsuma vases (22cm high) signed by artist Matsumoto Hozan.

Japanese jewels

Beautiful scenes rendered in tiny detail decorate the surfaces of Japanese cloisonné ware

WORDS PAM NEVILLE / **STYLING** TRACEY STRANGE

LEFT These blue vases are a rare pair of mirror images made in the late 1800s during the golden age of cloisonné artistry in Japan.

1

2

> *"Feeling the vibes of a piece is the way to identify it"*

5

3

4

THE WORD CLOISONNÉ refers to the fine metal wires separating the coloured enamels that make up the scenes on these Japanese vases. The mini masterpieces look as though they are painted, but closer inspection shows the cloisonné that captures and separates each tiny piece of enamel.

From the same era, Satsuma ceramics are hand-painted in equally exquisite detail and are the best known of several styles of Japanese porcelain and pottery named after the region in which they were made. Others include Imari and Kutani.

The golden age of Japanese enamelware and ceramics is considered to be 1880 to 1914, from the time when Japan opened itself to trade with the outside world but before mass production reduced the quality and artistry of its wares.

Elaine Strachan of Heritage House Antiques is an Aucklander who has studied this period and written a book entitled *My Passion for Japanese Cloisonné, Satsuma and Related Wares*. "The best cloisonné and Satsuma was made in the late 1800s and very early 1900s and, as there is no record of New Zealand importing Japanese ceramics at that time, I believe my wonderful pieces must have arrived here with immigrants and travellers."

Elaine and Alan Strachan travelled extensively in Japan between 1995 and 2000 when their son Ant, a former All Black who now manages the Auckland Blues rugby team, was based there. But Elaine found very little to buy because the early pieces made by individual artists had almost all been exported.

Most cloisonné, Satsuma and related ceramics found in New Zealand today are factory-made and considered heavy and garish in comparison to the delicate individual pieces produced more than 100 years ago. Very few of those early artists signed their work, believing their skill was signature enough. "Artists had their own technique and thus left their trademark," Elaine says. "Feeling the vibes of a piece is the way to identify it." ■

1 VINTAGE HANDBAGS
Nelson antiques shop Tula & Niles specialises in vintage handbags (among other treasures). These ones date from the 1930s to 70s and range in price from $185 to $575. (03) 545 6959.

2 NAUTICAL COMPASS
A compass from a Japanese ship dated 1957 is possibly from a wrecked fishing boat. Such brass compasses are sought after by collectors. This one is on sale for $1275 at Yelverton Antiques, Motueka, (03) 528 0045.

3 SILK EMBROIDERY
This Oriental embroidery on silk is thought to date from the late 19th century and shares characteristics of Chinese and Japanese art. It measures 30cm x 40cm and is on sale at Foragers, Christchurch, for $495, (03) 379 7766.

4 & 5 CHARGER AND CABINET
Among Asian antiques coming up for auction at Dunbar Sloane in Auckland at the end of July are a large Imari charger and this Japanese lacquered cabinet. Both come from the grand old Auckland home Florence Court. Most of the contents were auctioned eight years ago but the best of the chattels were kept by the owners, members of the Seabrook and Robinson families, and are only now coming up for sale. (09) 630 9178.

Taking up the clay

A trained painter couldn't resist the lure of the kiln

WORDS VIV POSSELT / **PHOTOGRAPHS** BRIAN CULY

ALMOST NINE YEARS ago, Taupo artist DeAnne Lawford-Smith made a radical shift in her creative focus from canvas to clay. It was something of a leap of faith, but full vindication came in late 2007 when the shy sculptor was named premier award winner in New Zealand's prestigious Portage Ceramic Awards.

Until that creative shift, DeAnne had immersed herself in painting. It was only in the last year of a three-year Visual Arts diploma at Rotorua's Waiariki Institute that she "took up the clay", motivated by practicality rather than passion.

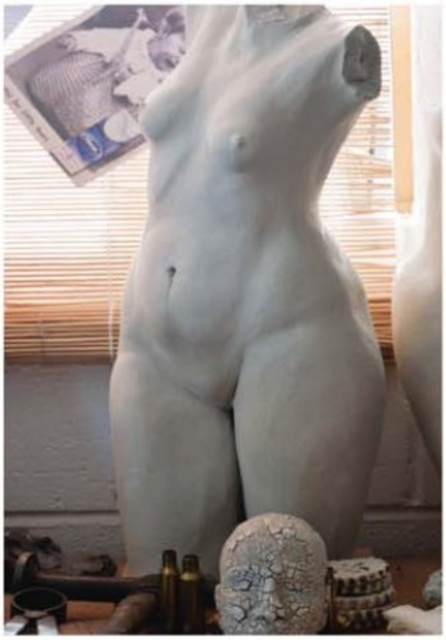
"I saw it as an opportunity to do what I thought I'd be unlikely to do again. After all, you needed a kiln to work in clay and I didn't see myself getting one!"

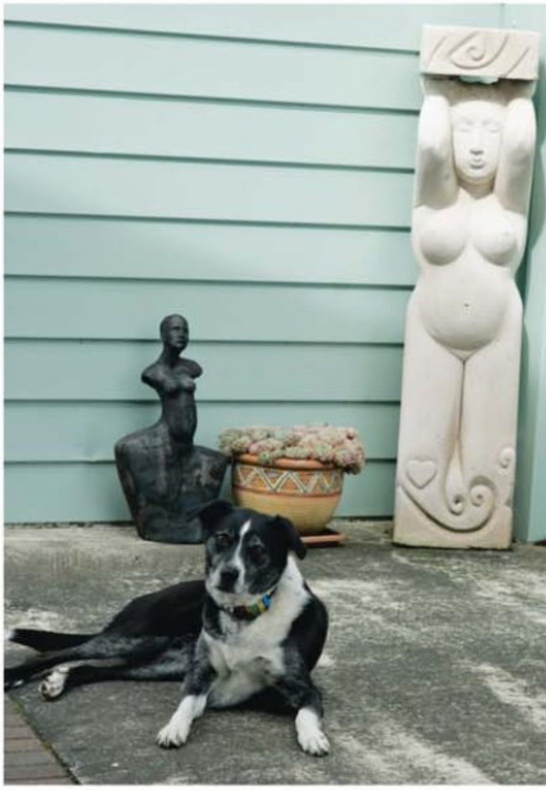
To her surprise, DeAnne thoroughly enjoyed her classes in clay and it soon became an obsession. She was further inspired after selling enough work at the graduands' exhibition to buy a second-hand gas kiln. As she beavered away in her home studio, DeAnne found herself toying with the kiln – reluctantly at first – trying out glazing techniques.

DeAnne's skills have now grown to the point where her work is exhibited and sold throughout the North Island. Recent exhibitions include *E:Scape* at the Waitakaruru Arboretum and Sculpture Park in Hamilton – a disused quarry enjoying a renaissance – and the annual New Zealand Potters Exhibition.

DeAnne describes her glazing techniques as "random". First, she prepares a sloppy clay into which she places seeds, rice, grains, iron filings and anything else that takes her fancy or comes to hand.

She then plasters it on to leather-hard clay, scratches the surface with a nail or needle and adds tiny pieces of fossilised shells, fish or koru designs – all reflections of the New Zealand landscape. Even old coins have been pressed into the clay. >





THIS PAGE (clockwise from top left) A black pit-fired woman in clay sits on the deck. DeAnne Lawford-Smith. Bailey the border collie/huntaway cross in front of DeAnne's Hebel (aerated concrete) garden sculpture. This voluptuous torso has yet to be fired. *Contemplation* in clay with a bronze glaze. Two clay masks of the face of DeAnne's youngest daughter Jade.
OPPOSITE (from left) Jars of glaze ingredients mingle with clay sculptures from life classes, a collection of letter openers and a white clay tile portrait of Jade. Works from DeAnne's *Volcanic Relics* series, featuring a variety of clays and glazes.

ABOVE (from top) DeAnne works on *Volcanic Rift*. Bailey's kennel comes complete with its own artwork outside, entitled *Quiet Life*.

"I've also been experimenting with seaweed, shells and driftwood. I put it into the firings to get the surfaces on clay to appear as though they were something spewed out of a volcano. It's very bubbly, crusty and lava-like."

Once dry, the sculpture is brushed with a weak oxide solution and glazed. One firing in the old kiln at a temperature of 1220°C is usual. The resulting textures are extraordinary, born out of what bleeds through the original sloppy surface.

DeAnne's entry in the 2007 Portage Awards – her third attempt – was a pair of sculpted figures; a voluptuous mix of dark and light clays called *Heart of Glass* and *Keeping Quiet*.

The decision to judge the pair as a single entry was a significant break with tradition, demonstrating just how much the work had captivated the international judge Jeff Shapiro. He said the two figures merged so perfectly, they had to be judged as one.

DeAnne's home is filled with torsos, mostly female and all crafted in clays sourced primarily from Australia. Some figures are lithe and athletic-looking, but a hearty number are wholesomely ample, with full breasts and pregnant bellies swollen with life.

The hands in one series are disproportionately large – a nod to the concept of holding and nurturing. It's the same notion addressed in the figures of *Heart of Glass* and *Keeping Quiet*, with their exaggerated hips flaring wing-like at the base of the sculpture.

Roots are important to DeAnne. While at Waiariki, she researched her ancestry and found out she had a great-grandfather born in the West Indies. The discovery led her to a culture that shared her own love of voluptuous shapes and big, curvy bodies and she's hoping to visit soon.

In the meantime, DeAnne has the happy problem of spending her $12,000 Portage Award prize money. A portion has gone on kiln maintenance and clay, with the rest earmarked for a special trip to Europe next year.

"My daughter will be living in Berlin, so my husband and I plan to go and see her and perhaps look around Italy and France," she says. "I'll try to go on a couple of organised art tours. I've wanted to do that for years, and now I have the money and the time – and no children at home – I can finally do it."

To see more of DeAnne's work visit www.nzhouseandgarden.co.nz

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References: **1.** Holt S. *Research Review.* Available at http://www.researchreview.co.nz/NZ%20Inspire%20Report.pdf. Accessed 10 March 2009. **2.** Global Initiative for Asthma; *Global Strategy for Asthma Management and Prevention.* Updated 2008. **3.** Bateman ED et al. *Am J Respir Crit Care Med.* 2004;170:836–844. **4.** Bateman ED et al. *Allergy.* 2008;63:932–938.

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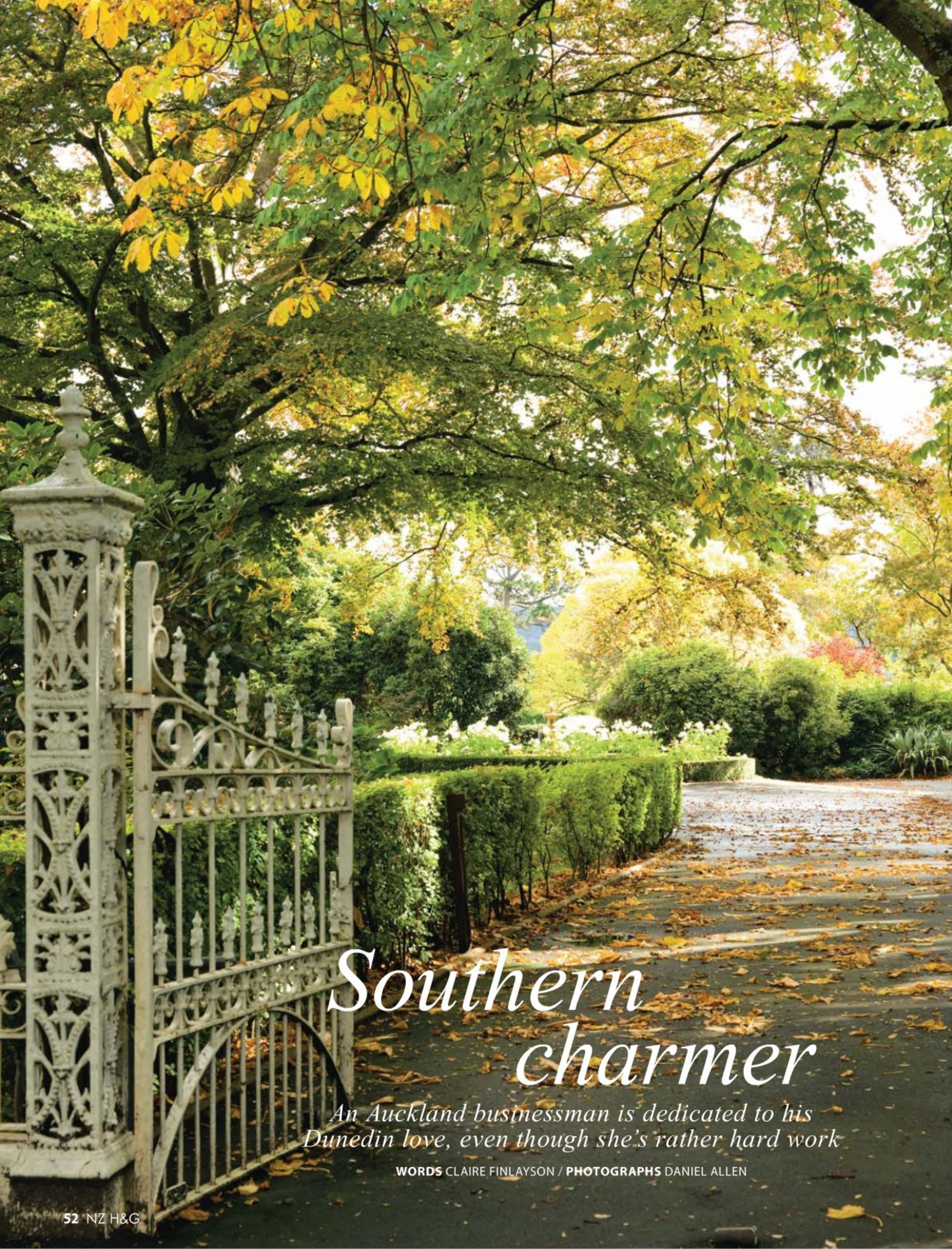


Southern charmer

An Auckland businessman is dedicated to his Dunedin love, even though she's rather hard work

WORDS CLAIRE FINLAYSON / **PHOTOGRAPHS** DANIEL ALLEN

A mammoth 1870s copper beech and a rose-encircled fountain stand sentinel at the home's entrance. **OPPOSITE** Ornate wrought-iron gates stand open at the foot of the driveway.

THIS PAGE The original stained-glass windows around the front door add a warming glow to the dark panelled entranceway. **OPPOSITE** (clockwise from top left) The sitting and dining rooms showcase Andrew's collection of art and objects. **BELOW RIGHT** Andrew with cat Snow; his Auckland dealership recently offered an innovative "buy one, get one free" deal on European cars.

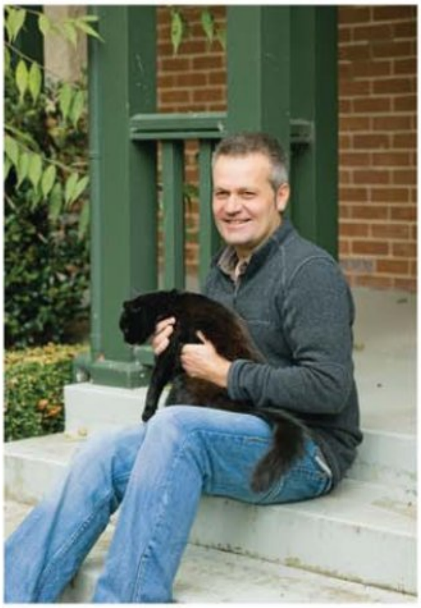
Crude stereotypes don't allow for wealthy chaps who own car dealerships to be as home-hugging and heritage-minded as Andrew Simms. "I suppose if you're in business people often put you in a certain box," he says. "People expect me to vote Act and live in an uber-modern glass and chrome place with white carpet on the floor. I quite enjoy the contrast. I'm probably caught in a bit of a time warp but I love old houses because you can actually get a feel for what's gone before."

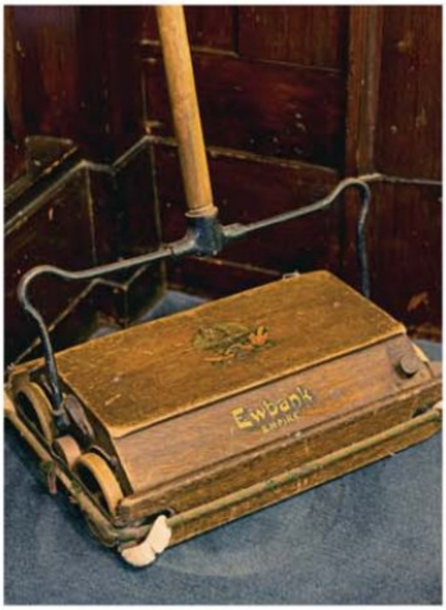
Andrew and his Dunedin home quite fabulously don't square. Islington is a fair bit older than her 40-something owner and rather grand: a four-bedroom, three-storey, turreted brick dame sitting on a splendid 3.2ha property on Otago's Taieri Plains with her Victorian chest puffed out.

The rubber jandals parked outside the home's patrician front door, however, immediately signal the absence of a regal, tweed-encased gent. This owner prefers to relax in jeans and sneakers.

Andrew spends his working week at the other end of the country, trotting between the big, modern, glass-fronted building that houses his Auckland car dealership and the small flat he shares near Newmarket.

"For me it's a pretty soulless existence – it's nice to be part of the cut and thrust but I think you do have to live somewhere where your soul feels comfortable and mine doesn't feel comfortable in the middle of Auckland." >





THIS PAGE (clockwise from above) Doors lead from the entranceway to the sitting room. This prized English long-case clock was made in 1870. An old Ewbank carpet sweeper is too lovely to hide away in a cupboard. The ornate cast-iron radiator runs off the ancient boiler system. A vinyl record sits ready for action on an antique La Gloria gramophone. **OPPOSITE** An Edison phonogram in working order presides over the sitting room.

So, come the end of the week, Andrew escapes to the south for three days of restorative, unhurried Dunedin life in a house that pays tribute to all things old and English.

Built in 1912 by the son of an early Glaswegian settler and named after an ancestral home in South Carolina, Islington is a right show-off. She sits with her solid and stately backside to the sun, preferring to court roadside admirers with her architectural grandeur.

"The Victorians deliberately built away from the sun," says Andrew. "I think they wanted to build close to the road so that everyone could appreciate how much money they'd made or who they were. It was a public display of wealth. This house could easily have been hidden down a path behind the trees, but they obviously wanted to be seen."

Islington suffers for her vanity; she's not the snuggest of houses. A couple of heat pumps were installed by previous owners, but Andrew still cranks up the 75-year-old, ex-convent, coal-fired sectional boiler to heat the place.

"People often ask me why I live in a cold, draughty old dump and tell me they couldn't be bothered getting the boiler going," he says. "But it's more of a hobby than a chore – and if you get it right you can really get it humming. You can see why they had servants; between the boiler and keeping the fires going, you could just about make a full-time job of it."

The grounds and the garden pre-date the house and were possibly established in the 1860s by Alexander McGruer, then groundskeeper at the Dunedin Botanic Garden. The property boasts a grass tennis court, horse stables (now converted into guest rooms) and no fewer than 15 protected trees, including copper beeches, oaks and chestnuts. >

ABOVE LEFT The clawfoot bath, antique-style taps and china jug and washbasin in the modern bathroom are a nod to old-style ablutions.
ABOVE RIGHT *Wednesday's Child* by David John hangs in the master bedroom.
OPPOSITE (clockwise from top left) Andrew at his desk near his prized 1920s Gulbransen upright valve radio. Rose petals float in the fountain. The kitchen is one of the few modernised areas of the house. The property's park-like setting wooed Andrew as much as the house when he first saw it.

"There's a quality of life in Dunedin you can't achieve in Auckland... here we can live millionaires' lifestyles without being millionaires"

"I like that sort of English-park feel," says Andrew. "The trees absolutely make the property. You can't short-cut that process, regardless of how much money you're prepared to spend."

Andrew's gardener Greg tends the grounds during the week, as he has done for 15 years, but Andrew jealously guards the lawn-mowing duty – despite the fact that the job takes four hours. "Nobody can get to you when you're on your ride-on. You're completely in your own world. It's therapeutic."

Andrew says he spends 10 to 12 hours each weekend just keeping Islington in good nick. "It's a real privilege to live here and it took me a long time not to feel like just a caretaker."

Islington has had Andrew wrapped around her substantial Victorian finger for five years now. "I think you have a responsibility when you own a house like this," he says. "Some people talk about protected trees, for instance, and say that the council shouldn't be able to tell you what to do with your own trees. I say no, you just don't have the right to go cutting chunks off them – they've been there for 150 years. That's why they're protected.

"I think that's the case with the house too – you see houses destroyed by what people do to them. I think you have a responsibility to preserve them."

Though born in England, Andrew was brought up in Dunedin and it's here that his heart burrows ever deeper.

"When you are younger you probably don't recognise those feelings but when you're older you just smile a bit inside when you are 'home'. There's a quality of life offered in Dunedin you can't achieve in Auckland. Down here we can live millionaires' lifestyles without being millionaires. I think I'd give up work rather than give up living in Dunedin."

Islington is the soft cushion at the end of Andrew's week and a place to gather together friends and family for tennis and barbecues. "It's a haven from whatever's going on in my world or in the world at large – particularly at the moment when things are pretty negative economically. I've had weekends where I haven't left the place – I've driven in on a Friday night and left on a Monday. It's sometimes quite a torment to go down that drive and get back on a plane."

He's an unlikely suitor, this Auckland car dealer, for such a grand old Victorian dame. But one suspects she rather likes having those jandals sitting outside her front door. ■

THIS PAGE Dedicated gardener Greg has been tending the property for 15 years. Except for lawn-mowing duties, which he insists on doing himself, Andrew says, "Greg is the boss and I clear all gardening matters with him".
OPPOSITE Andrew was smitten with Islington before it came on to the market. Whenever he flew over it on the final approach to Dunedin airport, he thought it looked like a "marvellous mini castle".

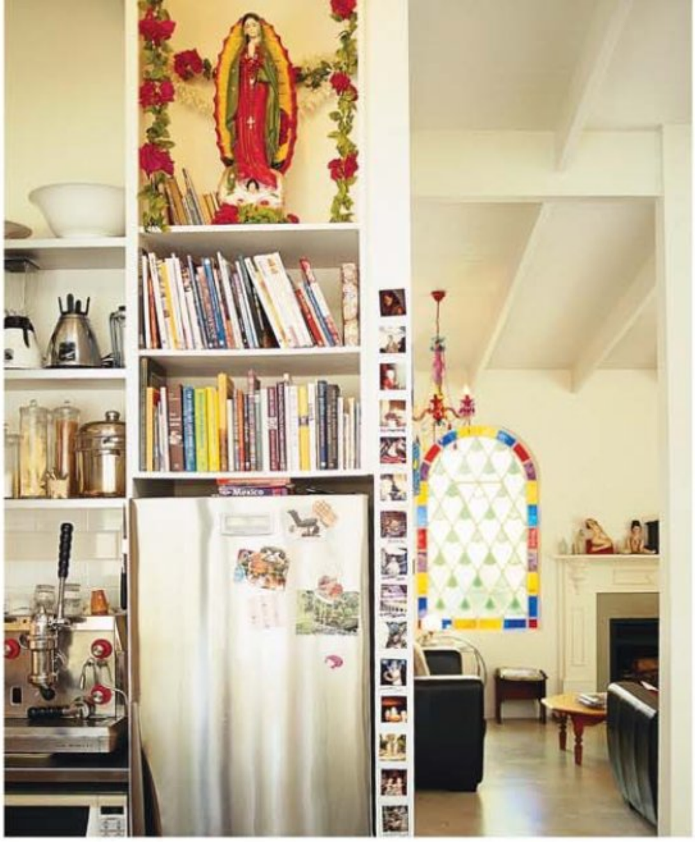
DIVINE INSPIRATION

Religious memorabilia and heavenly coffee are just two uplifting features of this Sandspit hideaway

WORDS CLAIRE McCALL
PHOTOGRAPHS MATTHEW WILLIAMS

THIS PAGE Colourful chandeliers from Warkworth retro store Mrs Jones echo the stained-glass window in the living room. **OPPOSITE** Morgan Haines and Daniel Edwards in the light-flooded hallway of their Sandspit home.

THIS PAGE In the dining area, the tabletop was once a bathroom door; one long church pew cut in two has become seating. **OPPOSITE** (clockwise from top left) Morgan bought the Madonna and child in Italy to add to her collection of religious icons. A shrine to Our Lady of Guadalupe above the fridge. The kitchen cabinet doors were milk-painted and screenprinted.



VISITING THE SECLUDED Sandspit home of Morgan Haines and Daniel Edwards is a spiritual journey – whether you like it or not. The tranquillity of the bush environment, where wood pigeons flit between fern and kahikatea, is one half of it. The house itself is the other.

Stained-glass panels flanking the front door hint at the evangelical experience to come. Turn right in the hallowed hallway and you'll enter the living room where cathedral ceilings and clerestory louvres heighten the divine ambience. Two church windows with pyramid insets on either side of the fireplace throw beams of light – purple, red and gold – into the space.

"I bought those a long time ago and had them in storage," explains Morgan. "There was some controversy over putting them there as that's the side of the house with the best view."

Morgan and Daniel met while working in restaurants in the United Kingdom, she as a self-taught cook and he as a waiter. They discovered a shared love of food and they were both passionate collectors. "I'm a bit obsessed with religious icons," admits Morgan. "My sister says I must have had a deprived childhood."

Daniel, on the other hand, was a fan of all manner of retro and vintage finds. When Morgan lured him to live in New Zealand, he held a mammoth garage sale to get rid of his bric-a-brac, anticipating the adventure of starting a collection afresh. >

Then, nine years ago, the pair fell in love with this 1.5-hectare property an hour north of Auckland, after beating a path through the trees to see it.

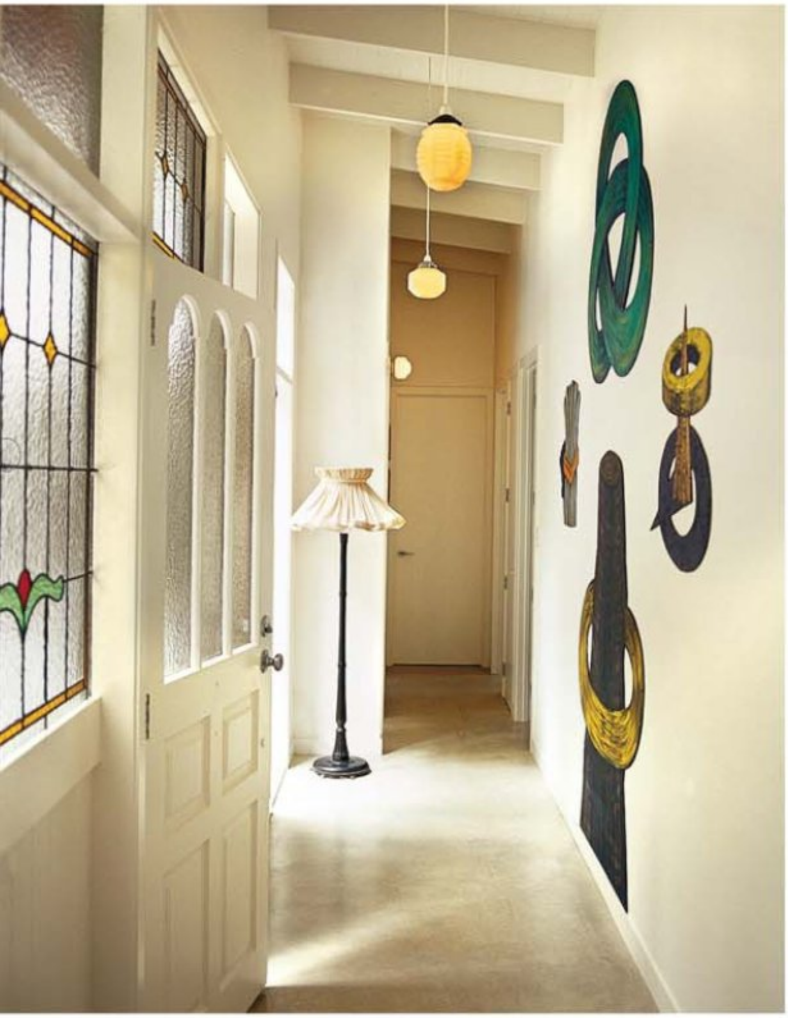
"The New Zealand bush is pretty special," says Daniel. "And there was a natural flat building platform." Morgan also liked the fact that there'd be no garden to do. "I'd rather hide inside and make scones," she says with a laugh.

Six years later, when the time was right to build, Daniel adopted a Kiwi can-do attitude. "I sat down and drew a simple bird's-eye sketch of the house." Morgan's dad, sculptor and art teacher John Haines, turned this rough pencil drawing into three-dimensional plans.

Clad in Zincalume with cedar joinery, the home is basic in layout. A V-shaped roofline that extends over the deck to the west is its only architectural flourish. "We wanted it to look like a barn," says Morgan. Daniel's last-minute decision to widen the hallway has been a success. It gives a sense of space and has become a gallery for artwork and his treasured art deco light fittings.

Inside, materials are a mix of modern and traditional. Exposed rafters in rough-sawn pine and faux tongue-and-groove ceilings are teamed with sealed concrete floors. "I really like the way it has come up," says Morgan. "We didn't want the aggregate to show through as that would have been too industrial."

Neutral walls and ceilings provide a muted backdrop for memorabilia and objects gathered on scouting trips to the South Island and during



their travels overseas. This is a space where two personalities reign.

"Although our taste is similar in many ways, I favour the kitsch and Morgan is more into French nun style," says Daniel.

The perspex teardrop chandeliers in the living room may cater to Daniel's inclinations, but it takes only a glance to see that Morgan is currently ahead in the decorative stakes.

Naturally there's a line-up of lovelies on the mantelpiece; a dolly from Mexico keeps company with an antique clock passed down from a relative and perfume-bottle shoes from the Red Barn in Matakana, as well as Marilyn Monroe and Grace Jones slip-cast figurines.

On a wall-length bookshelf, the eye is drawn to an eclectic gathering that includes Crown Lynn pottery, a Carmen Miranda lookalike and grass-skirted Maori dolls.

"I turned them into maracas by filling their heads with rice," says Morgan.

Below the bookshelves is a cabinet decorated with a poem in the Japanese haiku style, using a five/seven/five syllable format. Entitled *Give and Take*, it was written by Morgan's dad. "Because it is done in relief, white on white, I love that you read it almost through the shadows," says Daniel.

The kitchen design was Morgan's territory. She is a part-time chef at the Sawmill Cafe in Leigh so Daniel, a barista at the Black Dog Cafe in Matakana, deferred to her culinary rank.

Open shelves were a must in the kitchen, as were the long stainless-steel benches. The cabinets and drawer fronts are iron shot through with deep-swirled tones. "I took them to a metal shop and had them put in a furnace so they got that slightly rusted look. They're all a bit different," says Morgan. The cupboards are milk-painted and then screenprinted with a delicate design by Front Room Fabrics on Auckland's Karangahape Road. >

ABOVE (from left) A woodcut sculpture by Brian Campbell greets visitors as they step through the front door. The deck area is perfect for entertaining; Morgan bought the cross on the banister from Romantique in Ponsonby, Auckland. **OPPOSITE** (clockwise from top left) Morgan made the red cushion on the antique bed in the spare bedroom from a silk scarf. The wall vase is part of a range of ceramics Morgan makes, which she sells through Staple Furniture and Design in Gisborne and Piece Gallery in Matakana. In the pared-back bathroom, the claw-foot tub is new but has been painted to look old.

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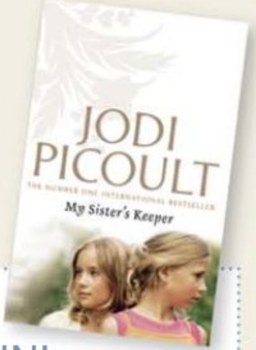

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MORE RECIPES

Visit our website to find two extra recipes from this issue: Peter Gordon's Ginger Fishcakes with Coconut Pumpkin Sauce and the Date & Nut Loaf from our Working Bee entertaining feature.

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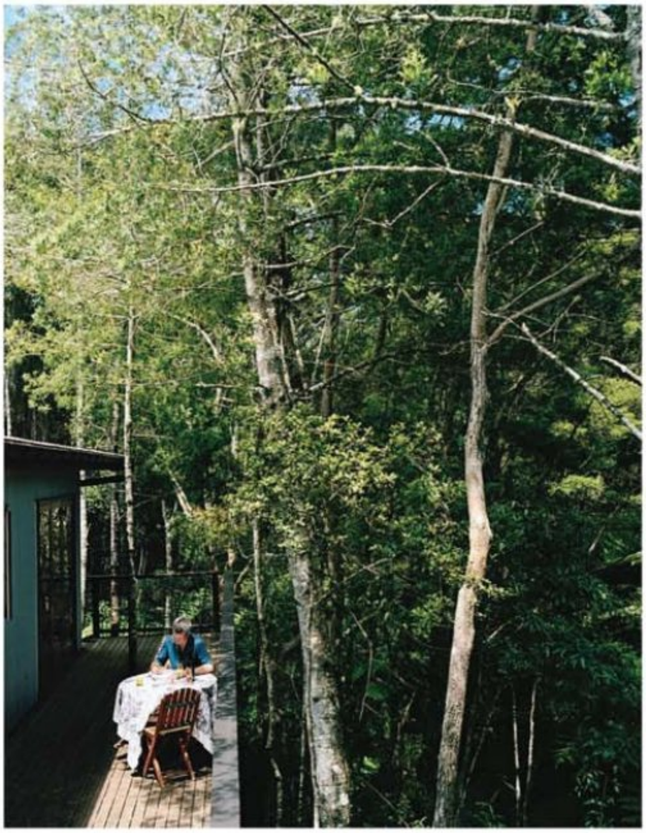

ABOVE Daniel relaxes in a sunny spot on the deck.

Pride of place in the kitchen is taken by a vintage Gaggia espresso machine. "I got it instead of holiday pay at one of the restaurants I worked in," says Morgan.

Lift your eyes higher and you'll notice the Lady of the Lunch – a towering statue of the Virgin Mary that Morgan brought home from Mexico in her backpack. "I think my passion for icons began when I visited the old Guadalupe restaurant, upstairs from Verona in K Road, many years ago. I loved all the candles, rose petals and photographs."

Religious paraphernalia such as crosses and candelabra play rather more secular roles throughout the home. Pews provide bench seating around the dining table, a prayer book holder serves as a recipe book stand and even the goldfish share their bowl with an effigy of the Blessed Virgin.

On the sheltered deck, an iron cross done in romantic French fretwork stands sentinel on a banister. The couple likes to enjoy breakfast at the table here, armed with a professionally made flat white, as the birdlife breaks into song. It's all peace and pleasantry until the subject of the garden comes up.

"We can't agree on what to put there," admits Morgan, though there has been talk of a wood-fired pizza oven and a raised potager for veges. Gardening has become a "newfound hobby" for Daniel, who says he has planted quite a few kauri amid the bush.

Although they're in no rush to finish the garden makeover, they acknowledge it will be nice when everything is done. With the addition of an altarpiece fountain, the completed tableau promises to be quite heavenly. ■

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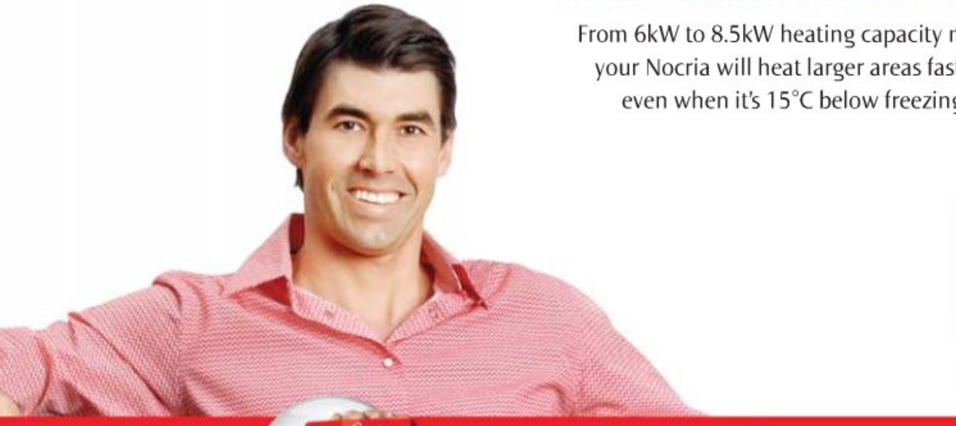

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Greece is the word

A Nelson couple's home reflects happy years spent living in Athens

WORDS MIC DOVER / **PHOTOGRAPHS** DANIEL ALLEN

THIS PAGE (from above) The front doors, made from solid walnut, have beaten-iron handles. The English oak settle in the living room was bought from a friend leaving Athens. Wendy and Tim.
OPPOSITE When the couple found this old pharmacy cabinet at a Christchurch antiques store, it still had A-Z labels stapled to each drawer.

WENDY OSBORNE AND Tim Bleackley are among that rare breed of people who are able to look at a room and see what it can become. Even before they bought their hilltop Nelson house 10 years ago, they had the structural makeover plan all worked out. "I remember working on the floor plan at a house viewing while the estate agent patiently waited for me to finish," says Tim.

It's this shared vision that has provided a lasting foundation for the couple's business and romantic partnership. But the story really has its beginnings many years earlier in the 1970s when Wendy, originally from Christchurch, settled in Athens. >

ABOVE Wendy spied the mirror above the mantelpiece as it meandered through an Athens flea market on the back of a gypsy wagon and eventually chased it down. **OPPOSITE** (clockwise from top left) The dining room cabinet was discovered under a pile of broken furniture at a flea market. Wendy bought the 8kg jade horse home from Singapore as extra hand luggage. A vine-covered alfresco eating area outside the kitchen. An oak tree towers above the front deck. Wendy's work area, complete with antiqued leather wing chair.

There she set about learning the language, raising a family with her then husband and building a successful interior design business.

"I was lucky enough to be working on magnificent 300-year-old stone villas on Greek islands, luxury apartments in Athens and newly built mansions all over Greece," she says.

Wendy met Tim in the early 1990s after her first marriage ended. He was a metalsmith from the United Kingdom who was developing a wrought-iron furniture business in Athens and they both spent weekends on the small island of Agistri to escape the bustle of Athens.

The pair met and hit it off. Life was good and their businesses were thriving but eventually Wendy found herself thinking about a return to New Zealand. "I started craving the smell of the bush," she says.

It took a while to convince Tim to leave behind the Mediterranean lifestyle he loved, but Nelson was a good choice – the lifestyle, climate and cuisine all made leaving Greece less of a wrench. Today, they both operate successful businesses: Wendy is co-owner of Tresson Interior Design, a furniture, fabric and interior design showroom, and Tim runs Tasman Forge where he creates distinctive wrought-iron furniture and accessories.

Over the years they have lavished attention on their Nelson home and today visitors are greeted at a pair of tall, elegant front doors reminiscent of the entrance to a Greek villa, complete with imposing beaten iron door handles designed and created by Tim.

Inside the scene is set with polished rimu floors, colourful Persian rugs and draped lengths of off-white cotton damask fabric brought from Greece by Wendy.

"I love this material," she says. "It was milled in Prague and I discovered it in an old shop in the Plaka, which is an ancient part of Athens under the Acropolis." >

ABOVE The bedside lamp in the master bedroom was designed by Wendy and made by Tim. In the bathroom, the mirror, basin, countertop and planter all came from Athens; the wrought-iron towel rail was made by Tim. The guest room.
OPPOSITE Boats moored at Port Nelson are a feature of the view from the front deck. Terracotta pots in the kitchen courtyard and the Grampian Hills beyond.

Treasures gathered during Wendy's travels are scattered throughout the house. In the master bedroom a marble-topped bedside table and antique dressing table are both Greek flea market finds. The bathroom's plastered walls and tumbled stone tiles surround a washbasin carved from a solid piece of white marble.

In the large walk-in shower a glass roof provides a private source of light. "Every time I walk into the bathroom I still get a great feeling of, 'Wow, I love this space,'" says Wendy, who describes her approach to interior design as contemporary classic.

"It's a style that's relevant to the present but timeless and enduring. There's warmth and a 'curl-up-in-it' cosiness. I don't do sterile or trendy. I get enormous satisfaction out of knowing that rooms I designed 25 years ago are still looking great today."

The heart of the house is the combined living and dining space. Two open fireplaces – designed by Wendy and built by Tim – face each other, their stone colouring reflecting the parchment hue of the walls which have a subtle patina paint effect. The sumptuous white sofas are classics, says Wendy. "They're a design I had made by my sofa maker in Greece 25 years ago and are now part of the Tresson range."

A large part of the home's charm lies in the eclectic furnishings, such as the collection of mirrors hanging over the dining room table. "I'm a flea market junkie," say Wendy. "Each mirror has to be different from the existing ones but balanced in relation to them."

The kitchen was created from scratch in an area that originally contained a WC, a laundry and a corridor. The gas hob sits in a steel and concrete island bench made by Tim, who also constructed the pot hanger above which houses the extractor fan.

"Entertaining is a pleasure in this house," say Wendy. "The layout was planned with entertaining in mind; the kitchen was designed to allow two people to cook easily in tandem. One of our greatest pleasures is inviting friends for dinner, planning and cooking the meal together and then enjoying the lively conversation that good food inspires."

In a cool courtyard off the kitchen, wisteria cascades over Tim's intricate ironwork. Other examples of his work are all over the house, including most of the tables, light fixtures and door handles. The keys to his craft, he says, are attention to detail and quality. "I try to create unique furniture using time-honoured methods of blacksmithing and joinery. My pieces have to withstand the test of time in terms of both style and durability."

Past a verdant mix of cabbage trees, palms and wonga wonga vines is a steep back garden planted with manuka, lacebark, pittosporum and camellia trees. But the couple doesn't get much time to enjoy the outdoors. "We do work long hours," says Tim, "but we're both passionate about our jobs so we don't mind that much."

Saturday mornings are usually spent wandering around Nelson's famous market, buying fresh organic produce, chatting with stallholders and meeting friends for coffee.

"We love Nelson but during the cold winter months we sometimes miss the Mediterranean lifestyle," says Tim. "And of course we miss the family and friends we left behind in Europe, so it would be good to visit them more often."

Fortunately, overseas demand for Tasman Forge products is growing so the pair may be able to spend at least a couple of months of each year back in Europe. Says Tim with an anticipatory smile: "I can focus on developing new markets while Wendy spends her time scouring antiques shops and markets."

See more at www.nzhouseandgarden.co.nz

Less is more

Auckland art dealer Andrew Jensen took a disciplined approach to the creation of his new gallery and home

WORDS PRUE DASHFIELD
PHOTOGRAPHS PATRICK REYNOLDS

The hot pink work on the dining room wall behind Andrew Jensen and his son Walter is *Untitled Loaded* by New Zealand artist Leigh Martin; chairs designed by Charles and Ray Eames surround the desk-turned-dining table.

INTERNATIONAL ART DEALER Andrew Jensen is adamant that a gallery's first duty is to the needs of the art and artists it exhibits. No distracting bells and whistles for him: "I'm very conscious of architecture and the implications it has for the works I'm installing."

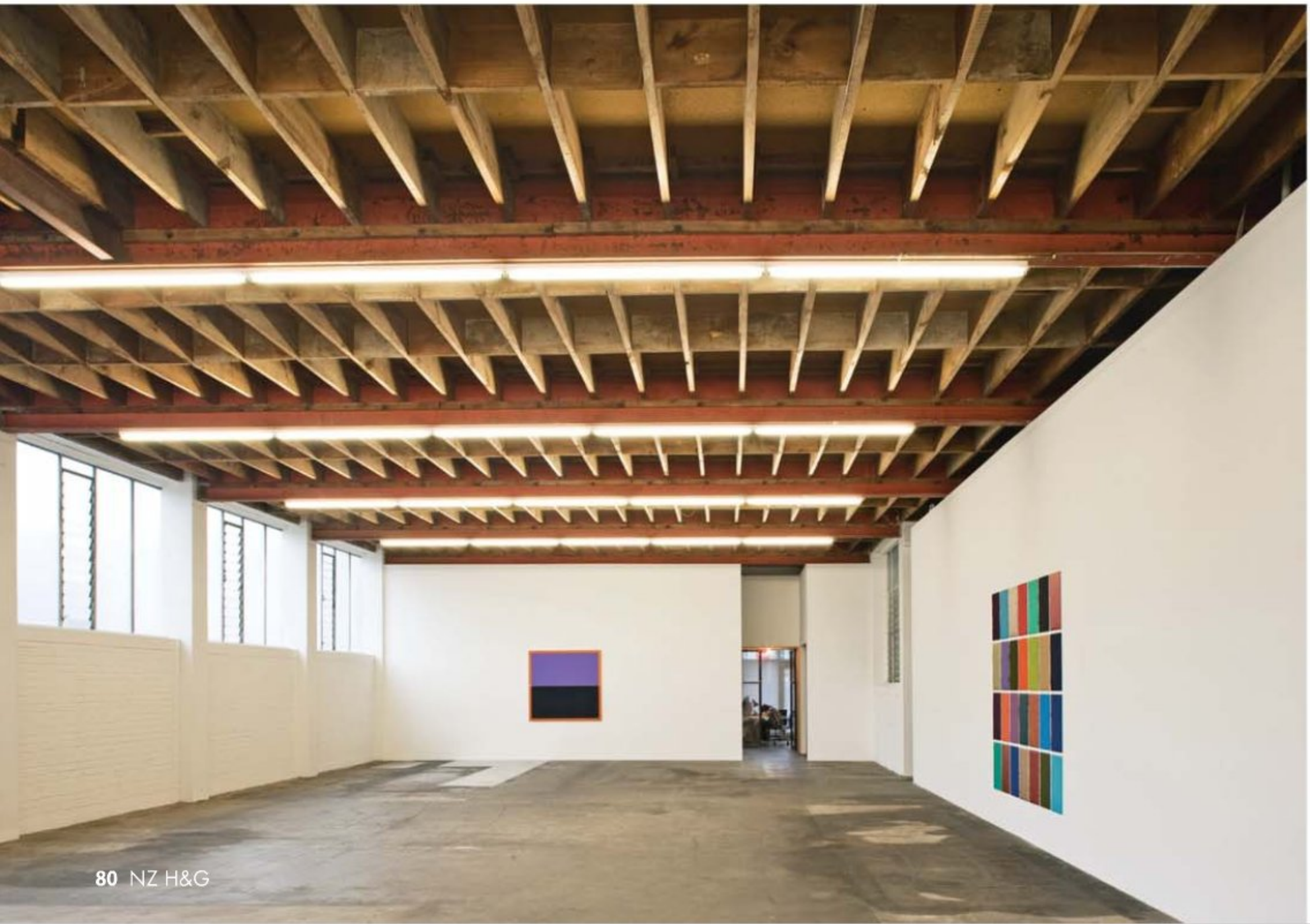
He worked on his first-floor premises in Auckland's Upper Queen Street till it was as near to his ideal as possible, then started looking for a bigger space to work on – one preferably at street level. He must have passed by the 650sqm, two-storey former printing works to let in Newmarket a hundred times before he looked inside and realised that the ground floor – brick walls, hefty timber ceiling, concrete floor, natural light – was a gallery-in-waiting and the offices above it a potential home.

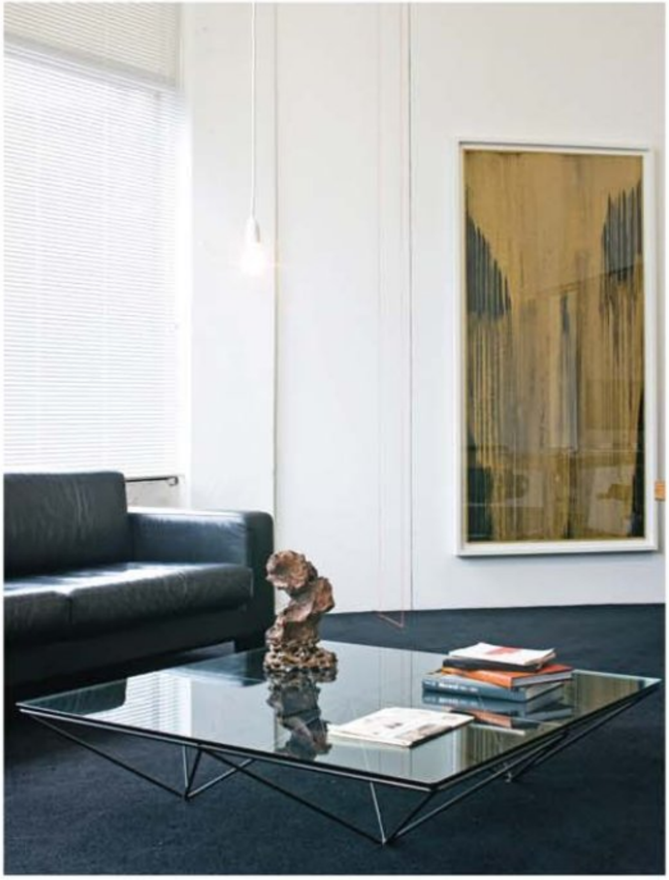
After studying the design of art museums around the world as minutely as their collections, he had concluded that even the most celebrated among them – perhaps especially those – could be more concerned with themselves as works of art than with their function as viewing spaces.

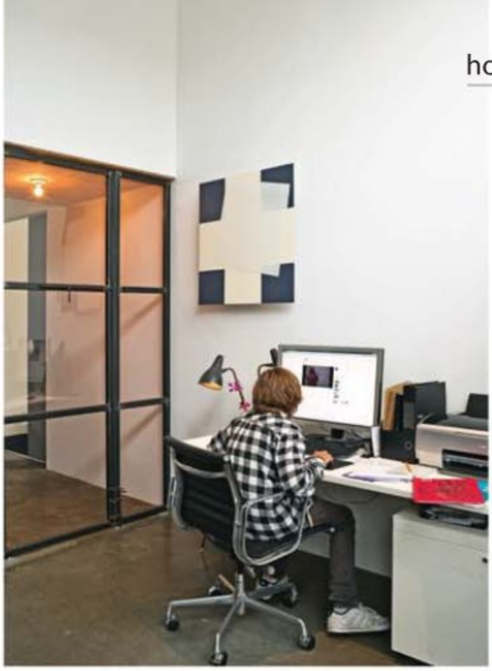
It wasn't at Spain's Guggenheim Museum Bilbao, London's Tate Modern or New York's renovated MoMA that he enjoyed "the most straightforward, considered experience of modern art I've had". Instead it was at the Riggio Galleries in Beacon, upstate New York – an old box-printing factory that had been converted in collaboration by the Dia Arts Foundation, an artist and an architect. >

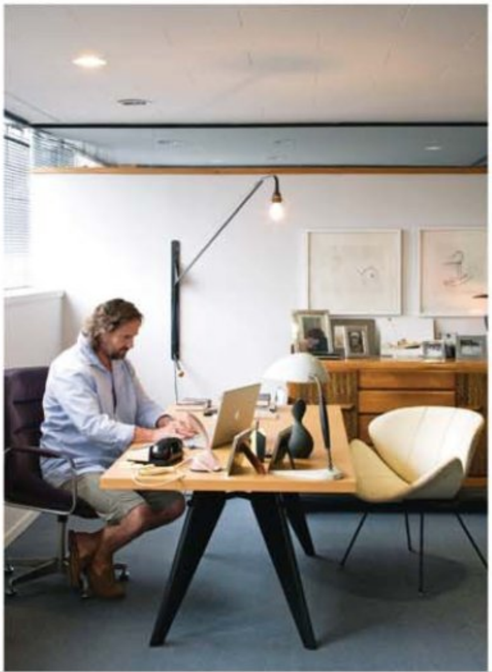
THIS PAGE In Andrew's gallery office, tan leather mid-century Scandinavian chairs sit under a Stephen Bambury work, *Insert Cross in Rust and Acrylic*. **OPPOSITE** (clockwise from bottom) Detail of a Fiona Pardington photograph. A collection of framed works in the living room. Andrew's gallery office.

The white form in Andrew's office is by New Yorker Tony Oursler. **BELOW** The Level One Gallery. **OPPOSITE** (clockwise from top left) A framed work by Callum Innes in the gallery office; the stone on the coffee table is a Chinese scholar's rock. Andrew's son Jack at the computer beneath another work by Stephen Bambury. Stairs behind the windowless kitchen lead to the gallery below; the framed posters were made for an exhibition. Andrew works at a desk by mid-century designer Jean Prouvé.









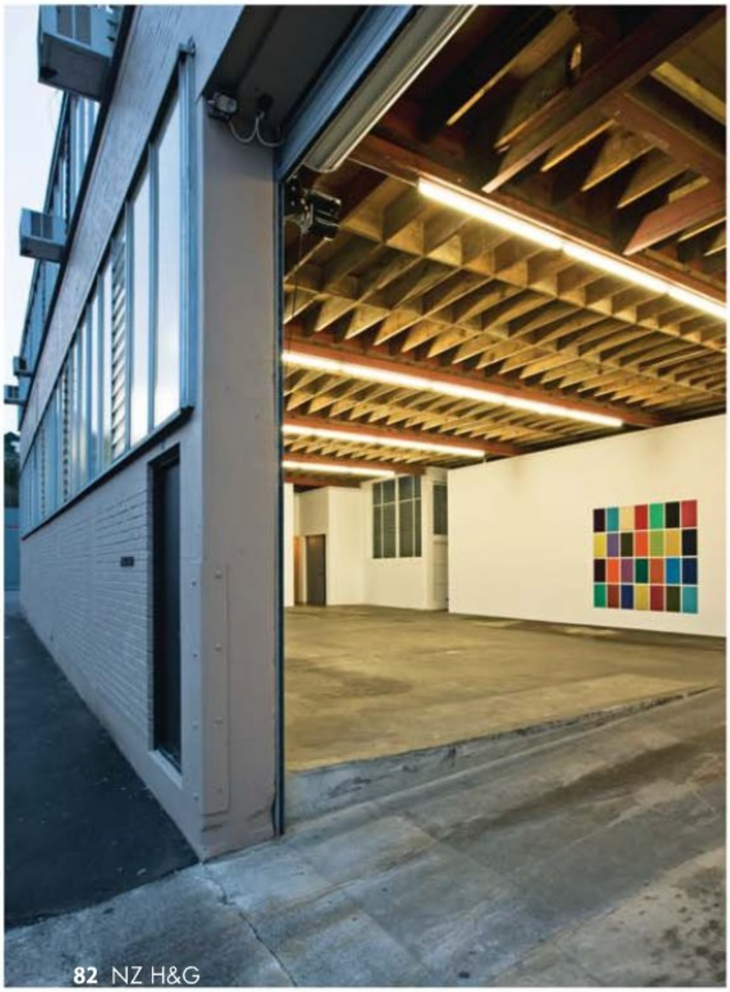
Andrew decided to take the same approach. His muses were two mates: Auckland artist Stephen Bambury, who had helped him with the Queen Street gallery, and Jasmax designer Alasdair Hood. Their mission was to create the optimum environment for art without embroidering the straightforward rectangle that would contain it.

Funny how the simplest things are often the hardest. Their lengthy ruminations resulted in the construction of three white floating walls oriented towards the natural light – rare in a gallery – from the south-facing windows and a big office/viewing room for Andrew with a smaller one for his staff.

From there, door-less stairs ascend to the apartment. The exposed wooden ceiling and ink-stained floor were left alone – they're authentic to the building and irrelevant to Andrew.

Nor did they fiddle with the offices, now Andrew's apartment. Instead, they decided to preserve and celebrate its lower ceiling, wooden floor and generous central space surrounded by enclosed offices and utility rooms – a very different proposition from "the raw grandeur downstairs".

Andrew describes the apartment as "a membrane" and a constant traffic of children, friends and visiting artists passes through it. A good-sized room at the rear is now a second gallery but the original carpet remains, beds now furnish the offices – "The two boys have the junior managers'; I have the managing director's" – and the old air-conditioning units are still barnacled to the windows. The kitchen is little more than a huge, windowless cupboard and its cons are hardly mod. >



"The mid century was the moment we started looking to the future with a post-war optimism"

And yet it's an intriguing, inviting, interesting home: a successful conspiracy of space, art and furniture that has created a whole far bigger than its parts.

Where Andrew has made alterations, he's used plywood. It encases the bath installed in one of the two loos, divides the laundry from the kitchen and frames the panelled wall of opaque glass that screens the bathrooms and dressing room from the living area. As the world outside darkens, the glass softly diffuses the ceiling lights behind it – a gentle illumination aided by Jim Speers' violet light box and Andrew's extraordinary lamps. "It's beautiful here at night."

The old desk from Upper Queen Street – an MDF top on a steel frame – that almost fills a former conference room can, and frequently does, seat 12, though not on anything as humdrum as bentwood. The Charles and Ray Eames chairs are part of Andrew's seminal collection of mid 20th century European and American furniture and "the curious Kiwi versions of modernity that popped up in the 1950s and 60s".

The mid 20th century, he says, was the point at which art, architecture and design in general put decoration behind them and began to concentrate on form and function. "There's a great beauty in the clarity of that. There was also a strand of design that has a futuristic, biomorphic whimsy," he says, indicating a chrome lamp that would look at home on a Martian's occasional table. "The mid century was the moment we started looking to the future with a post-war optimism."

Blended with all the contemporary art and seminal furniture are images and artefacts from Asia. "Those cultures contain very rich visual motifs, perhaps more than ours does." And so you find an exquisite 19th century Japanese screen at the top of the stairs; a Chinese scroll painting and traditional geisha print alongside the work of contemporary German and Scottish artists; a neolithic Chinese pot about 4000 years old that looks as good as new.

Says Andrew: "I'm interested in the way time collapses around art and object-making as much as I'm interested in notions of modernity." ■

ABOVE Gallery invitations and a red plastic Robin Day Polo chair.
BELOW A view of Level One Gallery from the street shows Winston Roeth's *Love Me Like No Other*, a 2008 work in tempera on 24 slate panels.

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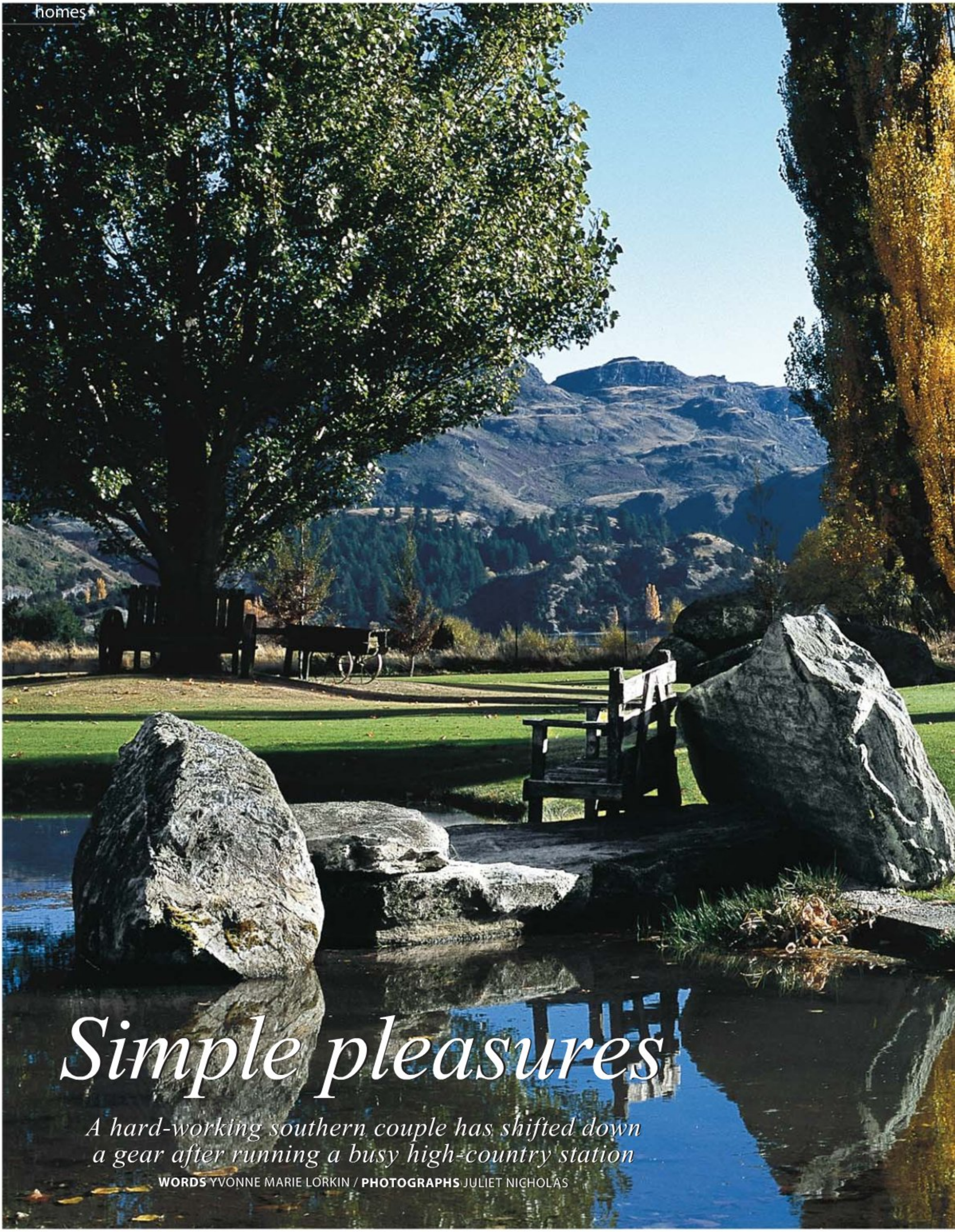
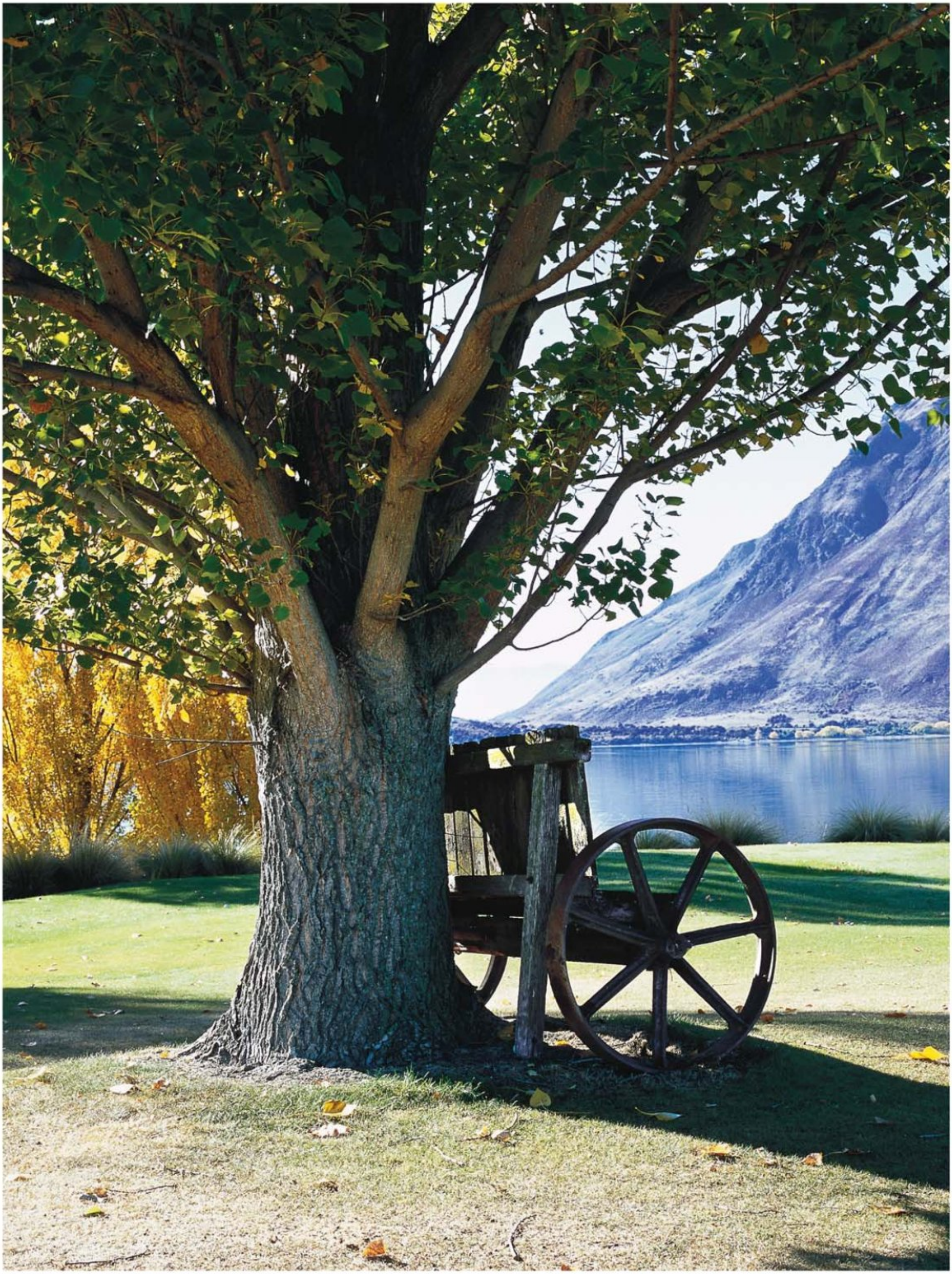


Simple pleasures

A hard-working southern couple has shifted down a gear after running a busy high-country station

WORDS YVONNE MARIE LORKIN / **PHOTOGRAPHS** JULIET NICHOLAS



THIS PAGE (top and bottom) In the sitting and dining rooms, family heirlooms and contemporary soft furnishings blend seamlessly. The walls and ceilings are painted in a variety of Aalto colours.
BELOW Bob and Pam McRae.
OPPOSITE The old cart was often rolled into action as a table for signing wedding registers.
PREVIOUS PAGES Poplars and rocks shield outdoor furniture.

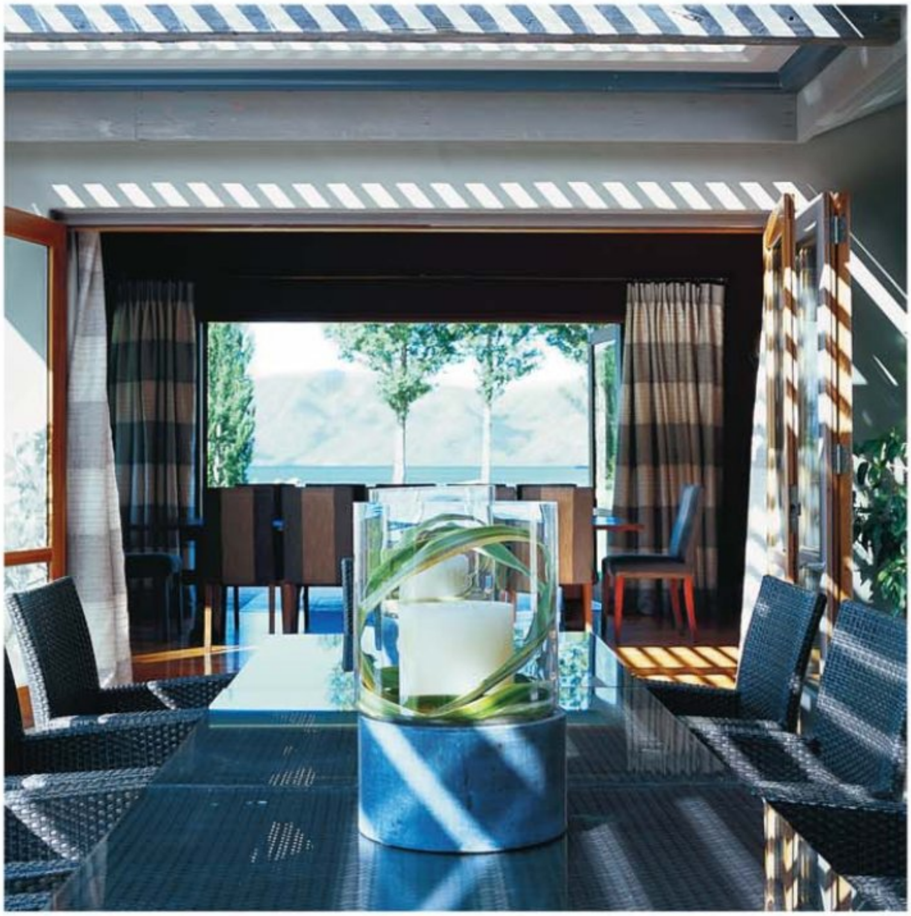
"The house has taken on the beginnings of a lovely, lived-in feel"

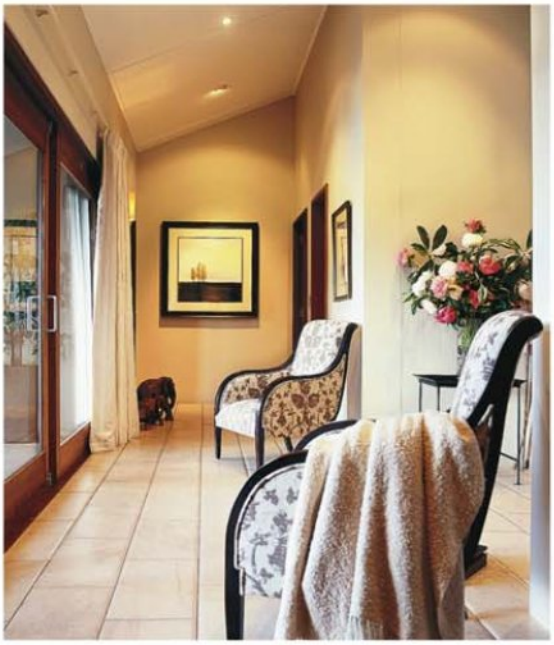
A FEROCIOUS WIND BARRELS in off the water as Bob McRae waves a hand the size of a small spade towards a patch of ground by the shores of Lake Wanaka. "I used to grow kale as winter feed for my Corriedale stud rams here and it would grow quite high. Pam used to escape from the chaos of looking after the children and running the farm tours and sneak over there to sunbathe.

"She'll be embarrassed that I told you that," he adds with a chuckle. "It was my favourite part of the farm too, so when it came time to choose a house site we thought it would be the perfect spot."

Dubbed Eilean Donan, after the Scottish lochside castle that was the original McRae family seat, Pam and Bob's new home is positioned picture-perfectly to embrace a panoramic view of Glendhu Bay. Just 11km from Wanaka on the Mt Aspiring road, it's a breathtaking spot.

Designed by Nic Zuppicich of N E Dimensions and built by locals Gallaway and Still, it's the antithesis of the Glendhu high-country sheep station homestead where the McRaes raised their children. That gracious 1880s building stands just a short distance down the road and is now home to their son John, his wife Emily and their grandson Robbie. >





THIS PAGE (clockwise from left) An all-weather louvre system ensures comfortable indoor-outdoor living. Peonies from the garden in the limestone-tiled entranceway. The kitchen butcher's block was made from salvaged rimu. In the den, the family's original North Canterbury station is depicted in a Charles Muntz work, *Glens of Tekoa*. **OPPOSITE** The infinity pond meets Lake Wanaka – it's a scene that's been captured in more than one wedding photo.

Well known as a wedding venue, the Glendhu homestead was for many years home base for a successful farm and garden tour business operated by Bob and Pam.

Unlike the homestead's beautifully complex cottage garden, the new garden is striking in its simplicity, relating seamlessly to its surroundings through the clever use of water features, random rock formations and profuse plantings of tussocks and grasses.

The landscaping also reflects Bob's passion for golf – before building began, Bob decided he wanted his own golfing green instead of a conventional front lawn. Says Pam proudly, "Bob sent our soil away to be tested and then began work on all the sculpting, preparation, irrigation and grassing himself."

Local landscapers John and Kate Coe drew up the initial planting scheme while it was just a flat paddock. "Bob and I got a better feel for shaping the grounds once we started to build," says Pam. "We decided to create an earth bank to give us privacy from the road and a simplistic garden to complement both the natural landscape and Bob's golf green and bunkers. Ecco Landscapes were invaluable as providers and planters for the bulk of the tussock and grass planting."

The infinity pond is also Bob's own work. "It was inspired by a beautiful pool in Rarotonga where we holidayed once." Scattered around the property are boulders left where they landed when the truckies tipped them out.

Bob's love of golf is also reflected in a proposed development that will see 180ha of Glendhu Station devoted to an 18-hole public championship course designed by Sir Bob Charles and Darby Partners.

"Eventually there'll be a clubhouse, visitor accommodation, a public jetty and walking tracks built alongside the course," explains Bob.

"Plus we would like to kick-start a revegetation programme by rejuvenating the original kanuka plantations. Being involved in planning the course was a great thing for me in terms of my coping with letting go of the farm."

For her part, after almost 30 years of maintaining the large homestead garden and hosting tour groups and wedding functions, Pam was happy to let go. "It was a deliberate decision with the new garden that I'd just have simple creams, greens and whites, plus a small picking garden of peonies and spring bulbs out by Bob's vege patch." >

ABOVE The home's exterior is painted in Aalto 'Interest'; towering behind is Black Peak. **LEFT** The craggy shoulder of Mt Roy can be seen across a smooth expanse of lawn. **BELOW** Bob lives every golfer's dream in his own backyard.

Bob visibly perks up at the mention of veges. "I'd never been a gardener before moving over here," he says, "because I'd always been so busy working the farm. But now we're hoping we'll soon get back to the old days where everything we eat comes off the place."

Bob has struggled to get the tomatoes to ripen, so Pam has been busy making green tomato relish and sauce. Meanwhile, George the springer spaniel continues his own inspired landscaping by digging enormous tunnels under the rocks. "He's got absolutely no respect for the tussocks and lavenders," says Pam, "but at least the rabbit numbers are down."

In contrast to the minimal outdoor landscaping, the interior of the house boasts a mix of antique furniture, hunting memorabilia and an impressive collection of 19th century New Zealand art, all jostling for position among contemporary furnishings and designer pieces chosen by Bridget Coles and Karen Young of FurnishScene in Christchurch. "We clicked instantly," says Pam. "They'd come in, work their magic and unveil the rooms to us one by one. We just loved everything they did."

Now that son John is managing the 2900ha station property, raising some 4000 sheep and 400 Hereford cattle with a focus on organic farming and sustainability, Bob has also been able to pursue his other passion, rugby. At the end of 2008 he headed off overseas for five weeks with the All Blacks' Grand Slam supporters.

According to Pam, the new house has been revitalised with the arrival of their three full-of-beans grandchildren. "The house has taken on the beginnings of a lovely, lived-in feel, plus Bob's bunkers are a hit with the little grandsons… They think they're just big sandpits, but he's already cut a golf club down for them."

We get into Pam's Subaru for a bumpy drive on to the downs overlooking the bay. The views across the water to the north and along the deep valleys and steep, imposing hills to the south make the jaw drop – in fact Peter Jackson shot scenes for *The Lord of the Rings* here on their property.

Opening up parts of Glendhu Station has been fundamental to the McRae family's vision for their land. A new elevated track connecting to some of the existing DOC tracks in the area will be opened to hikers and bikers and a covenant lodged with the Queenstown Lakes District Council means public access to it will now be protected forever.

"Glendhu is home for us," Pam says, looking out across the peaks. "Our family has worked this beautiful property for three generations and will, with luck, for generations to come." ■

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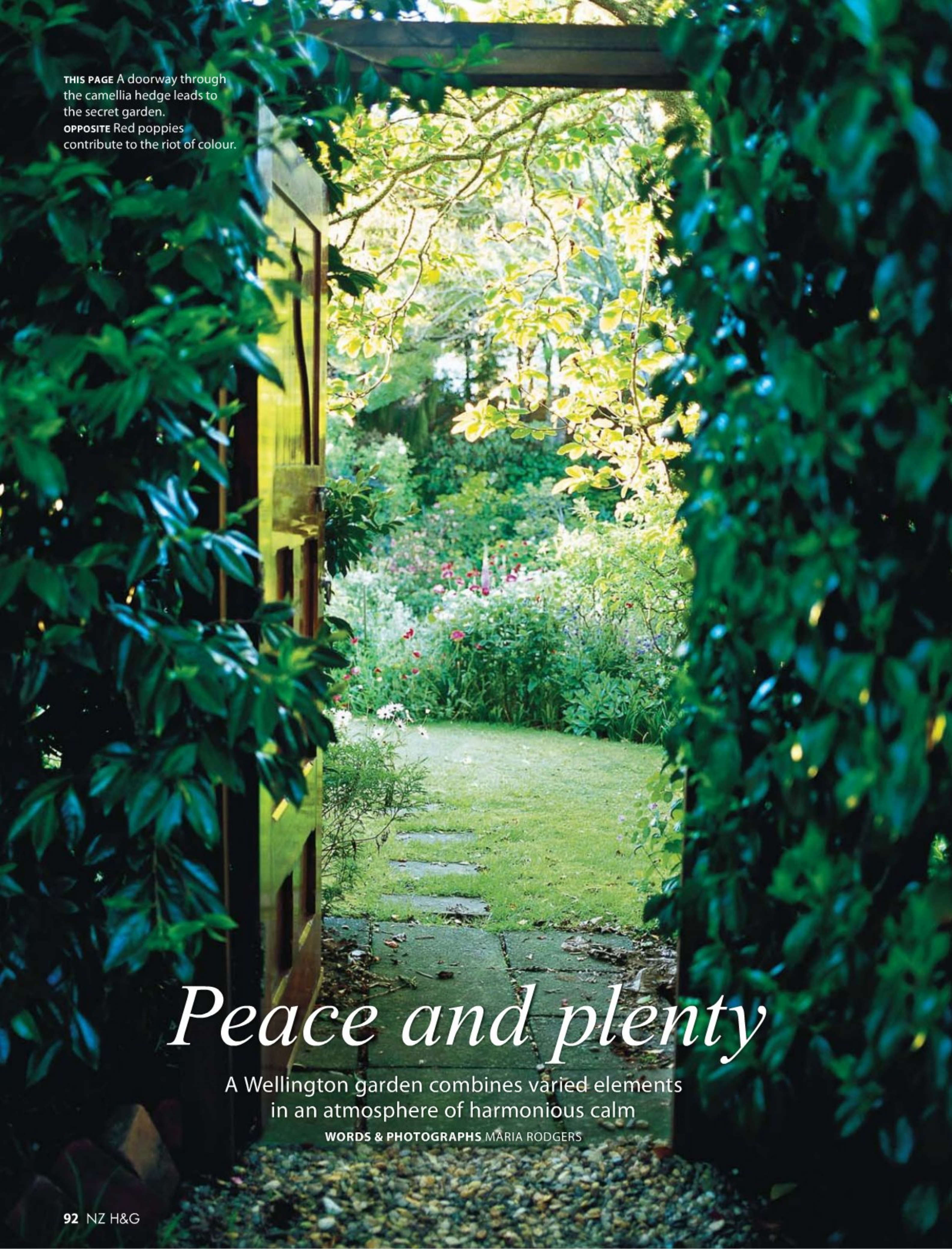


THIS PAGE A doorway through the camellia hedge leads to the secret garden.
OPPOSITE Red poppies contribute to the riot of colour.

Peace and plenty

A Wellington garden combines varied elements in an atmosphere of harmonious calm

WORDS & PHOTOGRAPHS MARIA RODGERS

THIS PAGE (top and bottom) Magnolias frame a view of the gravelled garden with lilly pilly and box in pots. Louise Goldsack. **OPPOSITE** (clockwise from top left) The English rose 'Gertrude Jekyll' with foxgloves in the secret garden. The potager along one side of the top garden. Foxgloves, euphorbia and the rose 'Mutabilis' crowd the paths. Daisies, salvia and irises jostle happily together.

Visitors to Louise Goldsack's garden on the main road in Karori, Wellington, are fascinated to find a peaceful haven hidden behind the high fences and tall trees. They're also struck by how a garden that juxtaposes two very different styles has such a feeling of balance and peace.

Elements of a Mediterranean garden can be seen in the top section near the house. Gravel crunches underfoot and dappled light falls through a canopy of birch and magnolia trees; classical statues gaze calmly from their cool green backdrops. Italianate terracotta pots planted with clipped evergreens are dotted about and a potager is planted in neat rows behind well-established, umbrella-shaped specimens of viburnum and magnolia.

Through an open door in the dark green camellia hedge a very different scene can be glimpsed. The sense of enclosure gives way to openness, greenness and simplicity to a riot of colour and exuberance, calm restraint to romantic fullness. Roses clamber up archways and tumble into each other. Pink and red poppies and purple cerinthe crowd together and the narrow paved paths among the flowers are almost covered with abundant growth.

Louise calls this colourful place the secret garden. "I like formality and symmetry yet I inherited a garden that is the opposite," she says. "When I first came I thought I would have to square it up and line it up, but then I thought I'd leave it as it is and have the top part to play with and formalise."

It's a good example of the wisdom of waiting and seeing when taking on an existing garden. The two spaces don't jar but heighten each other's qualities. >

"I like formality and symmetry yet I inherited a garden that is the opposite"

Louise says she often stands and marvels at this part of the garden. There are roses in colours she would not have chosen, but "how the colours flow… I didn't have a hand in doing that, but it has worked".

The smoky purple-blue chairs that provide a focal point were her choice though – she had seen the colour on garden furniture in England and had them made and painted locally.

A small third garden on the opposite side of the house has a different character again. Here topiary box and laurels are crowded together to create an intimate space, leaving just enough room for a small table and chairs.

When Louise bought the property four years ago, the top garden had grassed and bricked areas, camellias grew against the house and it was quite densely planted. She removed nearly all the existing planting and laid gravel in soft shades of grey and brown, similar to the gravel she had laid in her last garden, also in Karori. Mixed coloured gravel was not available then but Louise had brought back a small handful of multi-hued gravel from England and mixed her own in the same proportions.

There are many reminders here of her much-loved previous garden – the large pots, the gravel and clipped plants. But it was more formal and labour-intensive and Louise had felt very tied to it – so much so, she felt she couldn't leave it to go on holiday. With this one, she says, she can simply shut the door and head off.

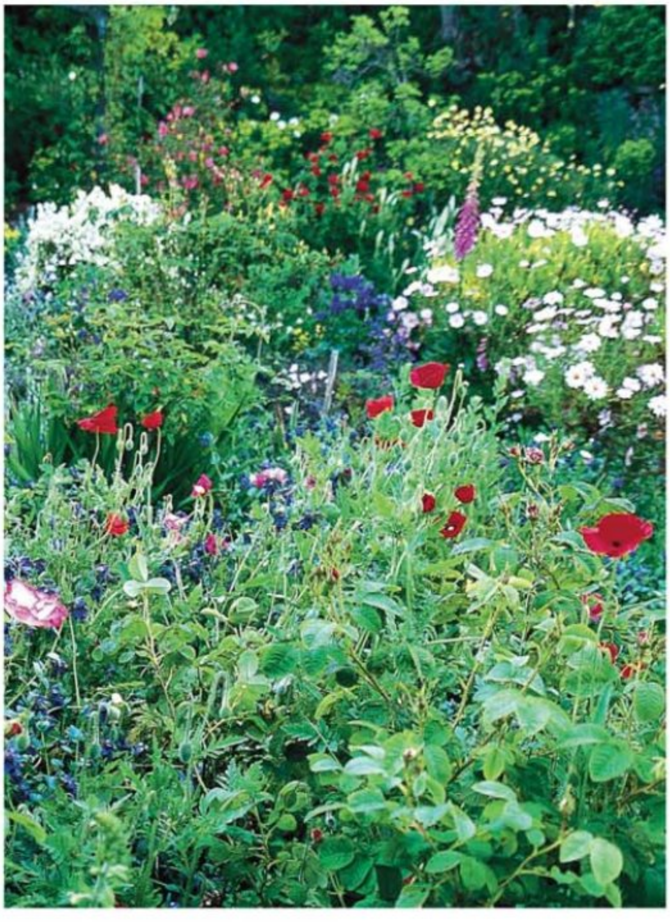
This garden is not without its challenges though. The extensive roots of the large birch mean it is impossible to dig near it – hence the potted lilly pillies.

Another issue is "the height of the trees and the blocking of the sun". Louise keeps her beloved trees carefully trimmed so light can filter through.

It's a big section but, says Louise, "if it's left for a while, it doesn't take too much to tidy it". She does spray the roses but isn't "religious about it". And there are no immediate plans for change. "I might move the pots around again. The top garden is not quite what my vision of it is, but I am not sure what that'll take."

The calm simplicity of the property's pretty stucco house has had an influence on this garden, she says. Inscribed on the front door's letter flap is the Latin motto "parva domus, magna quies" (small house, great peace). "This is my soul place – where it's calm and peaceful. The doing of [the garden] was the source of calm; now it is the being in it." ■

ABOVE (from left) Pavers lead to the secret garden. A table and chairs just fit among the laurels and box at the side of the house. **OPPOSITE** (clockwise from top left) Steps lined with buxus. Mauve irises. A statue in the camellia hedge. The secret garden.



Rosemary's work

A Hawke's Bay farmer's wife has spent 30 years nurturing a garden to survive the testing climate

WORDS VIVIENNE HALDANE
PHOTOGRAPHS CAFÉ STUDIO NOIR

THIS PAGE Rosemary Bell in the Roundaway garden; camellias frame lofty views over the farm with Pourerere Beach in the distance. **OPPOSITE** (clockwise from top) The red rose 'Europeana' and a border of mixed roses. The bird sculpture came from Hawke's Bay's Birdwoods Gallery. Colourful pots from Morris & James. Rosemary has nicknamed this figure from Zimbabwe 'Victorious'.

THIS PAGE 'Hidcote' lavender, agave and rosemary give a Mediterranean feel to this part of the garden.
OPPOSITE Rosemary and Denis Bell with Tigger the cat.

When Rosemary Bell married Hawke's Bay farmer Denis Bell and went to live at Roundaway Station, near Pourerere Beach, she became accustomed to spending long days alone. After she had packed his lunch and kissed him goodbye, Denis was usually gone for hours.

Resourceful Rosemary soon filled the time attending to their young family of four children and pouring her considerable energy into the garden. "Back then we weren't out having morning coffee sessions. We just got on with our lives." Those 30 years of devotion have produced the Roundaway garden, with its magnificent views towards the coast.

It hasn't been easy, but Rosemary has taken the testing climate (hot, dry summers and wet winters) and reliance on tank water in her stride as part of country life. "We have one 5000-gallon tank and it has to go round our house, our son Richard's house, the single men's quarters, the animal troughs and the garden. When it runs out, it takes about three or four days to fill up. Consequently the garden has taken a long time to establish and I've lost many plants along the way."

Add to that the clay soils, keen easterly sea breezes and westerlies from the other quarter and you get the idea that it takes gritty determination to make any progress. On the plus side, Roundaway's close proximity to the coast has created a frost-free zone where plants such as puka and agave thrive. >

One of Rosemary's first tasks was to dig paths and build steps. "I became very handy with the ready-mix cement." Every year the Roundaway farm fencer, Peter Walker, allocated time to help her tackle new ground and build pergolas and seats.

"I would love to have had one of those mini diggers," says Rosemary. "I could have done so much more not digging everything by hand."

Rosemary describes hers as a year-round garden, despite the water limitations, though she has often been mystified by what survives and what doesn't. Grevilleas, various succulents and rosemary failed to thrive but rhododendrons 'Elegans', 'Cameo' and 'Avalanche' grew well.

Possums waged war on the roses at first, making them difficult to cultivate, but they came on well as the pests were culled.

Dry-climate-loving plants such as proteas, leucadendrons and leucospermums have proved to be hardy allies as they didn't whimper and give up the ghost at the first sign of drought.

The London plane trees planted along the driveway struggled initially. "They were nearly blown away but, as more shelter grew alongside and they broke through the clay pan, they started to flourish."

Fifteen years ago, Rosemary started to plant on the eastern slope in front of their house in a bid to escape the hilltop tempest.

"I was so relieved to find plants flourished here. Part of the reason could be the pampas grass, which had broken down to create a fabulous mulch. I planted weeping cherries, magnolias, frangipani, pin and scarlet oaks, *Prunus* 'Awanui', lavender, hostas and the fragrant star jasmine, *Trachelospermum jasminoides*, which I've grown both as a ground cover and over the pergolas."

Along a network of meandering paths that reveal surprises at each turn, sculptures, pots and ornaments have been thoughtfully placed, with benches on which to sit, relax and contemplate the rural outlook.

Every year a truckload of compost arrives from town to be spread around the garden. Rosemary used to make frequent trips to the nearby stables to gather loads of straw and horse manure but, she says, "A lot of plants were lost because they got covered up with straw."

She may not have appreciated it at the time, but Rosemary now credits a work ethic drummed in early for her versatility and persistence. "We grew up on a farm and my mother used to make us push the hoe around the flower beds and rake the drive." Advice from her sister, landscape designer Christabel Handley, has also "lifted my garden to another level".

Rosemary's passion for floral art has been another major influence. "Since joining a local floral art group, my ideas have changed. I couldn't keep going to town to buy what I needed, or pinching it off other people, so I started to grow things like *Astelia* 'Silver Spear', ornamental hybrid flaxes and camellias for colour and texture," she says.

"If I could start again I'd base my ideas on the design elements I've learned, such as good use of space and sweeping curves."

Rosemary was able to give free rein to her love of floral arrangements at daughter Maryanne's wedding last summer which – naturally – took place in their garden.

Roundaway has also become a welcome oasis for Denis at the end of a long day's work. "It's always a pleasure to come home to this pleasant environment that Rosemary's created," he says.

For her part, Rosemary is adamant that supportive husbands are a necessity. "I've been lucky Denis has allowed me to go out and buy what I want, within reason."

Plans are now afoot for a newly purchased property near Waipawa. The move won't take place for another few years but already this constant gardener is enthusiastically marking out her new garden. The outlook is definitely rosy – it's on town water supply.

See more at www.nzhouseandgarden.co.nz

ABOVE On the bank, neatly clipped *Pittosporum tenuifolium* 'Golf Ball' and *Lonicera nitida* complement the deep red floribunda rose 'Europeana'.
OPPOSITE (clockwise from main picture) Ornamental peacocks browse beside topiaried *Callistemon* or bottlebrush. A path into the shrubbery leads past a concrete owl. The carved wood pigeon is by Mark Dimock. A water feature in the shade of a Chinese magnolia.

Down to earth

At a South Auckland primary school, gardeners and cooks teach children about food from the ground up

WORDS ROSE THODEY / **PHOTOGRAPHS** JANE USSHER

ABOVE (from left) East Tamaki Primary School pupils plant out vegetable seedlings under the guidance of a volunteer. Hoko Masila proudly carries harvested veges to the kitchen.
OPPOSITE (from top left) Glenys Yeoman introduces children to landscape design. Years five and six students share a delicious lunch they helped to prepare. Landscape designers Robin Barclay (left) and Glenys Yeoman.

When the administration block at East Tamaki Primary School in Manukau, South Auckland was revamped in 2005, landscape designer and former teacher Glenys Yeoman was contracted to redesign the garden with native and Pacific plants.

Glenys had small groups of children to assist her and they loved the idea of planting a feijoa hedge. Other fruit trees were added and, on World Environment Day 2008, all the children were involved in the next development – planting the first vegetables. Each class was allocated one vegetable, such as garlic, and they studied how to grow, harvest and use it.

About the same time, Glenys attended a lecture by Australian cook Stephanie Alexander about the Kitchen Garden Foundation she had established in Melbourne in 2001 with the aim of introducing "pleasurable food education for young children". Since then, a similar programme has been set up here in New Zealand by the Garden to Table Trust to help children aged seven to 10 learn how to plant, grow, harvest, prepare and share food.

At the beginning of this year, East Tamaki School became the first of three widely differing Auckland schools to participate in a pilot project based on the Australian scheme. East Tamaki's principal, Sarah Mirams, has been at this small decile one school for 15 years and head for the last four. She is enthusiastic about the effect the scheme is having on her pupils.

"We run the programme twice a week on Tuesday and Wednesday mornings and our volunteers work with one class of year five and six children. Each class gets one session a fortnight and they really love it. They would go every day if they could. They enjoy both the cooking and gardening and are split into two groups so they can take turns at both."

The children all come together to eat the prepared lunch. "We usually begin with grace in Maori or a Pacific language, said by one of the children – their idea – and finish by doing the washing up."

Their own produce is supplemented by the one piece of fruit each of the students gets daily as part of the national Fruit in Schools project. "It is important to give the children these sustainable life skills, which they may not have had," says Sarah. "From anecdotal evidence it seems that their grandparents, but not necessarily their parents, gardened. We know that the children are taking these skills home – it's all really positive."

One of the first volunteers Glenys recruited was fellow landscape designer Robin Barclay, who quickly discovered her innate fundraising skills – a vital part of the equation. So far they have been amazed at the generosity within the wider community.

Recently, for example, a man donated $1000 for more fruit trees, including citrus, olives and feijoas, which serve a double purpose as boundary screens. He also donated seedling boxes for the children to take home when they left school. Keen to give something back to the community, he had called the first South Auckland school listed in the phone book – East Tamaki Primary.

A worm farm, which produces liquid compost, arrived courtesy of Mercury Energy – one of 10 donated to schools. And yet another donor provided $1000 worth of kitchen essentials.

The volunteers at this pilot stage are passionate gardeners and/or cooks. Apart from experimenting with different recipes, they think about menus based on what's available in the garden and develop plans for plant propagation and seed saving. As the programme gathers momentum, it is hoped that parents and grandparents will become involved.

Plans are underway to convert a disused swimming pool into another garden area as well as converting the existing school kitchen into a workspace where 25 children can cook together.

To make a donation, call Catherine Bell, Garden to Table Trust, on 021 471 973 ■

ROSE CARE TIME

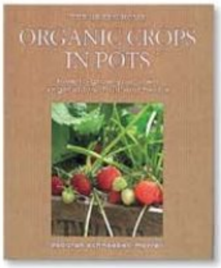
July is traditionally the time to prune roses but leave it until next month if the weather is bitter. Keep tools clean and sharp and get rid of prunings – don't put them in your compost as any lingering nasties might survive. A clean-up spray of copper and oil will kill diseases and seal the cuts; spray the ground under the roses too.

Cuttings

Rose Thodey reports on the gardening scene

It's a good time to plant trees and shrubs as they are dormant. When weather permits, move any that are not thriving or pleasing in their present position

POTS OF IDEAS



Organic Crops in Pots by Deborah Schneebeli-Morrell (Cico Books, distributed by Southern Publishers Group) is a beautifully illustrated good-ideas book for growing produce in a tiny space. From boxes and baskets to kitchen colanders, plastic bowls, sacks and cans, the author has an imaginative approach to converting everyday objects into attractive containers. Green-fingered apartment dwellers will love it.

JULY TASKS

Pip-fruit trees should be pruned now as they are part of the rose (*Rosaceae*) family. Pomegranates are not related but should also be pruned in winter. Tidy up flower and vegetable beds and add plenty of organic compost and well-rotted animal manure.

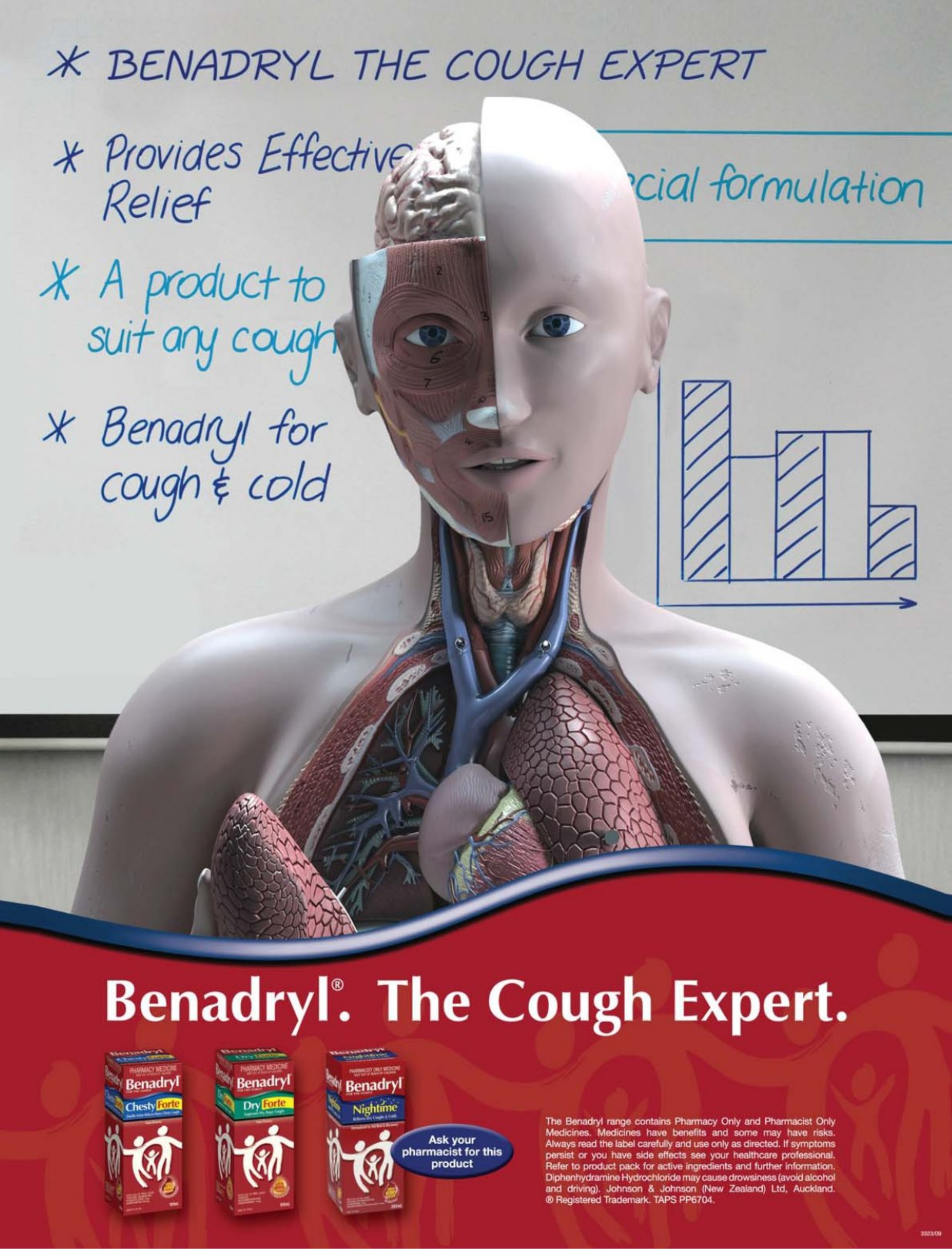
TALENTED TENANTS

Every second year, Housing New Zealand runs a mammoth garden competition for its tenants to promote low-cost, sustainable and environmentally friendly gardening practices. This year there were almost 2000 entries nationwide over five categories: general, vegetable, small (patio or balcony), children's and community group housing gardens. Some impressively inventive vegetable gardens reflected a growing interest, as Latai Tolutau's and Vavau Otuafi's highly commended garden (above) in Papakura, Auckland shows. Stanley Hodges won the same award in the general garden category with his remarkable topiary in Otahuhu.

LASTING ART...

Mercy Hospice in Auckland has come up with an innovative way for people to remember their loved ones. Award-winning ceramic artist Bob Steiner has been invited to develop a series of wall panels depicting iconic New Zealand plants and birds such as kowhai, pohutukawa, flax and tui. Once sold, each piece will be installed on the walls of a welcoming courtyard used by patients, families and friends. Individual tiles are priced from $250 and all funds raised will aid the running of the many vital services provided free by the hospice. When complete, the wall art installation will represent a beautiful memorial.

ROSE PHOTOGRAPH: ZASTAVKIN/DREAMSTIME.COM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Before you criticise someone, you should walk a mile in their shoes. That way, when you criticise them, you're a mile away and you have their shoes. ” Borrow money from a pessimist. They don't expect it back. ” Give a man a fish and he will eat for a day. Teach him how to fish and he will sit in a boat all day drinking beer. ” I am not a vegetarian because I love animals. I'm a vegetarian because I hate plants. ” I used to be indecisive, now I'm not so sure. ” If at first you don't succeed, skydiving is definitely not for you. ” A diplomat is someone who can tell you to go to hell in such a way that you will look forward to the trip. ” If you think nobody cares that you're alive, try missing a couple of phone payments. ” Laughing stock: cattle with a sense of humour. ” Shin: a device for finding furniture in the dark. ” Why is abbreviated such a long word? ” Why isn't phonetic spelled the way it sounds? ” Two antennas get married. The ceremony was pretty dull but the reception was excellent. ” What's orange and sounds like a parrot? A carrot. ”

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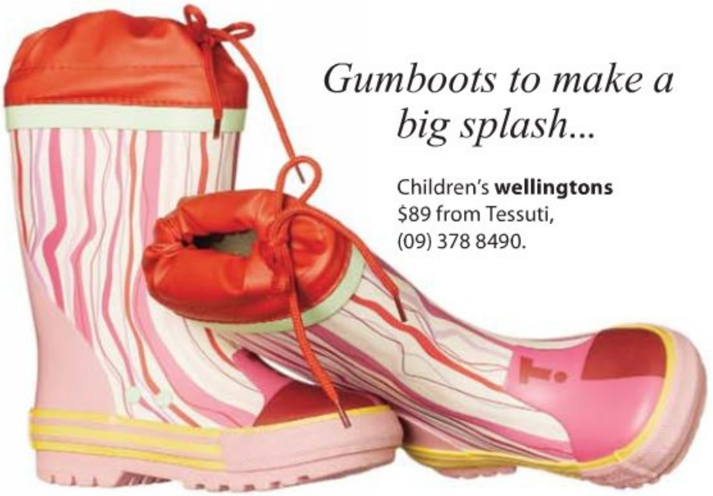

Gumboots to make a big splash...

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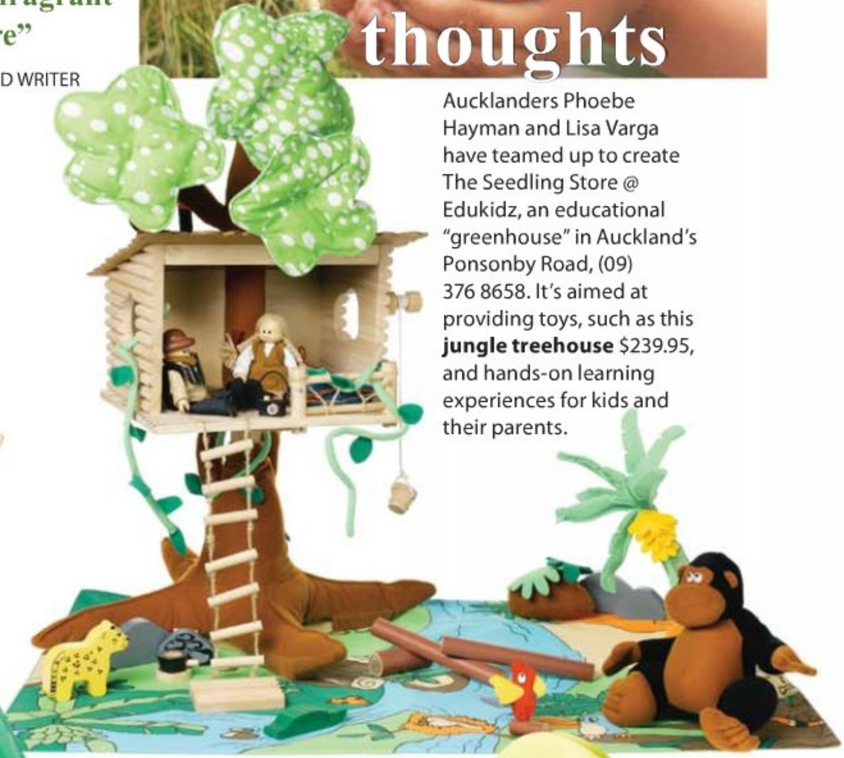
seeds of thoughts

Aucklanders Phoebe Hayman and Lisa Varga have teamed up to create The Seedling Store @ Edukidz, an educational "greenhouse" in Auckland's Ponsonby Road, (09) 376 8658. It's aimed at providing toys, such as this **jungle treehouse** $239.95, and hands-on learning experiences for kids and their parents.



"There is a garden in every childhood, an enchanted place where colours are brighter, the air softer and the morning more fragrant than ever before"

– GARDEN DESIGNER AND WRITER ELIZABETH LAWRENCE

Kids' gardening **tools** $32 each from Pylones, 0800 800 315.

Flower **stool** $119 from Cocoa, (09) 379 7100.

A practical and pretty perch, inside or out

Wannabe cowboys and Indians will love this Hippie Tipi **tepee** $399 from Askew, (09) 378 1414.

LOVE A DUCK

Water a child's interest in gardening with this cute **watering can** $29 from The Garden Party, (09) 378 7799.

Labour party

A weekend working bee is a great way to get big jobs done and with this menu on offer there should be no problem rounding up volunteers

RECIPES & FOOD STYLING BERNADETTE HOGG / **STYLING** CLAUDIA KOZUB / **PHOTOGRAPHS** MELANIE JENKINS

Menu:
Roast Winter Vegetable Soup
Smoked Bacon & Cheddar Scones
Chicken, Leek & Kumara Pies
Pear & Blueberry Chutney
Apple Crumble Cake

Roast Winter Vegetable Soup

Roast Winter Vegetable Soup

This nourishing brew can be made a few days ahead. It also freezes and reheats very well.

- 2 each: carrots, parsnip and kumara, peeled and chopped into small, even chunks
- 2 cups pumpkin, peeled and chopped into same-sized chunks as the other vegetables
- 2 red capsicums, seeded and coarsely chopped
- 1 large red onion, peeled and cut into wedges
- 4 cloves garlic, peeled
- ⅓ cup olive oil
- 1 tablespoon chopped fresh rosemary
- 1 teaspoon grated fresh ginger
- 1 tablespoon tomato paste
- 6 cups good-quality chicken stock
- ¼ cup pumpkin seeds, lightly toasted

Preheat oven to 220°C. Line a large baking pan with baking paper. Combine vegetables and garlic in a large bowl. Add the oil and toss together, seasoning well with flaky salt and freshly ground black pepper. Spread vegetables in a single layer in the prepared pan and roast for 20 minutes.

Remove pan from the oven and turn vegetables. Sprinkle rosemary over and continue roasting until vegetables are cooked and slightly caramelised around the edges. Set some vegetables aside to use as garnish and puree remainder, adding any juices and charred pieces.

Place the pureed vegetables, grated ginger and tomato paste in a soup pot and add stock. Heat over low heat and adjust seasoning to taste.

Serve soup garnished with some of the reserved vegetables and a sprinkle of toasted pumpkin seeds over the top. *Serves 6 generously*

Smoked Bacon and Cheddar Scones

Scones always taste best on the day they are made, preferably warm from the oven. But if you want to serve them the next day, toast or gently reheat them before serving.

- 3 rashers triple-smoked bacon (we used Kiwi brand), chopped
- 3 cups self-raising flour
- ½ teaspoon salt
- 1 teaspoon sweet smoked paprika
- 50g cold butter, cut into cubes
- 1 cup grated tasty cheddar (eg special reserve, vintage or mature)
- 1 egg
- 1¼ cups buttermilk
- 1 teaspoon liquid honey
- Extra flour and paprika for sprinkling

Preheat oven to 200°C. Line a baking tray with baking paper. Cook bacon then tip on to a plate to cool.

Sift flour, salt and paprika into a large mixing bowl and add butter. Using fingertips, work butter into flour until the pieces are not much larger than grains of rice. Add cooled bacon and cheese and mix together, separating any clumps of cheese.

Combine egg, buttermilk and honey and add to dry ingredients. Mix to form a soft dough (it should be a little sticky). Flour your hands and gather dough together. Place on prepared tray and form into a round about 20cm diameter then deeply score it with a knife to mark 6-8 wedges. Sprinkle with a little plain flour and sweet smoked paprika.

Bake until golden and cooked, about 25-30 minutes. *Serves 6-8* >

Work plan:

Several weeks ahead: Make chutney so the flavour has time to mature.
2-3 days ahead: Make vegetable soup and bake the apple cake.
1 day ahead: Bake scones if preferred. Prepare chicken pie filling.
Just before serving: Reheat soup and scones. Assemble and bake pies.

Smoked Bacon and Cheddar Scones

Chicken, Leek and Kumara Pies

The creamy filling for these scrumptious pies can be made the day before to save last-minute work in the kitchen.

- 500g chicken breasts, skin removed
- 1 medium kumara, peeled and cut into small cubes
- 1 bay leaf
- 1 kaffir lime leaf
- 50g butter
- 2 leeks, pale part only, finely chopped
- 2 cloves garlic, finely chopped
- ¼ cup flour
- ½ cup cream
- 1 teaspoon wholegrain mustard
- 3 sheets ready-rolled shortcrust pastry
- 4 sheets ready-rolled puff pastry
- 1 egg yolk, lightly beaten (for glaze)

Preheat oven to 200°C. Grease six small pie tins (about ½-cup capacity).

Place chicken, kumara, bay leaf and kaffir lime leaf in a saucepan with enough water to just cover and gently simmer for 15 minutes. Strain off liquid and reserve. Allow chicken to cool then chop into small chunks.

Melt butter in a saucepan, add leeks and garlic and cook over gentle heat until softened. Add flour and stir well, cooking for several minutes. Gradually stir in ¾ cup of the reserved stock and the cream until mixture bubbles and thickens (add a little more stock if the mixture looks too thick). Fold in chicken, kumara and mustard. Remove from heat and allow to cool for 15 minutes or until ready to assemble pies.

Line tins with shortcrust pastry and spoon in the pie filling. Cut lids from the puff pastry, place on top and crimp edges to seal. Make a few small holes in the lids to allow steam to escape and brush with beaten egg yolk. Bake 15-20 minutes until golden brown. Serve hot from the oven. *Makes 6 pies*

Chicken, Leek and Kumara Pies
with Pear and Blueberry Chutney

Apple Crumble Cake

Pear and Blueberry Chutney

Enjoy this delicious condiment with the chicken pies. If possible, make it several weeks ahead to allow the flavours to develop before opening a jar.

- 5 cups cider vinegar
- 3 red capsicums, seeded and coarsely chopped
- 2 medium onions, coarsely chopped
- 4 cloves garlic, crushed
- 1 bay leaf
- 2 tablespoons each: salt, mustard seeds, ground ginger
- 2 oranges, finely grated zest
- 1 teaspoon each: chilli paste, ground cinnamon
- 1.5kg firm but ripe pears (about 8 medium pears, any variety)
- 2 cups brown sugar
- 1 cup white sugar
- 3 cups blueberries, fresh or frozen
- 1 cup dried cranberries (Craisins)

Combine vinegar, capsicums, onions, garlic, bay leaf, salt, mustard seeds, ginger, orange zest, chilli paste and cinnamon in a preserving pan or large saucepan. Bring to the boil then lower heat to a simmer and cook uncovered for 15 minutes or until onion is transparent.

Peel pears, cut into quarters and remove cores then coarsely chop. Add sugars and pears to the pot. Bring back to the boil and lower heat to a simmer. Cook uncovered for about 1 hour, occasionally stirring gently.

Add blueberries and cranberries and boil rapidly for a further 25 minutes or until chutney has thickened. Spoon into hot, sterilised jars and seal. Store the chutney in a cool, dark cupboard. *Makes about 8 cups*

Apple Crumble Cake

This lovely moist cake has chunks of apple in the base and an oaty topping.

- 150g each: softened butter, sugar
- 3 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 100g flour
- 1½ teaspoons baking powder
- 70g ground almonds
- 2 Granny Smith apples, peeled and cut into small dice

Topping:

- 100g each: chilled butter, flour, demerara sugar
- 3 tablespoons rolled oats
- ½ teaspoon ground cinnamon

Preheat oven to 180°C. Grease and line a 20cm round, loose-bottomed cake tin.

Cream butter and sugar together. Gradually beat in eggs and vanilla. Sift over flour and baking powder and gently fold in. Add almonds and apple and mix gently to combine. Spoon mixture into prepared tin and smooth the top.

Topping: Place butter and flour in a bowl and use fingertips to rub butter coarsely into flour. Stir in sugar, oats and cinnamon. Scatter mixture over cake and bake 1 hour or until cake is cooked through when tested with a skewer. Cool in tin.

Cake will keep for several days in an airtight container.

See www.nzhouseandgarden.co.nz for a Date and Nut Loaf recipe

Plates, cups, wooden tray (used for loaf), tea towels and table runner from Freedom, (09) 443 3199; teapot and some items of cutlery from Junk & Disorderly, (09) 480 9010; other items stylist's own.

Italian Chicken Casserole

Preparation time: 15 min
Cooking time: 40 min
Serves 4

1 tbsp oil
8 chicken drumsticks
1 onion, diced
2 cloves garlic, crushed
3 medium potatoes, peeled & chopped
2 zucchinis, chopped
1 carrot, peeled & chopped
1/4 cup plain flour
1x500ml pack Campbell's Real Stock – Chicken
4 tbsp tomato paste
2 tsp dried Italian herbs

I fired up the oven to 220°C, got out my ovenproof casserole dish and put it on the stove. I browned the chicken in some oil, then threw in the onion, garlic, spuds, carrots and zucchini and gave that a stir for a couple of minutes. Then poured the stock into a bowl and mixed it with the flour. Then I added the tomato paste and herbs, and poured the lot over my chicken mixture. I brought that to the boil, put the lid on and put it in the oven for half an hour.

It turned out really well, I served it with rice and it was delicious.

Find more delicious Real Stock recipes at
www.realstock.co.nz

Y&R ARN 0139_OZ

Ground rules

Mince can be special; it's how you prepare it that makes the difference

WORDS & RECIPES PETER GORDON / **PHOTOGRAPHS** JEAN CAZALS

MINCE: IT CAN conjure up images of sloppy, tasteless, grey meat served on toast in a roadside cafe, perhaps a watery bolognaise or even dry meatloaf. But that needn't be the case; even the finest wagyu beef or fish can be made into mince. Here are some really tasty ways to use mince that will create only happy memories. If you don't have a mincer at home, ask your friendly butcher to grind up the fresh meat for you.

Baked Potato and Pasta Bolognaise

In Bologna, a beautiful Italian city, their famous sauce is often made from many different meats. This baked pasta dish made with veal and venison pays homage to its ancestry.

- 2 onions, thinly sliced
- 2 tablespoons vegetable oil (plus extra for oiling baking dish)
- 4 cloves garlic, coarsely chopped
- 2 bay leaves
- ½ teaspoon chilli flakes (more or less, to taste)
- 250g minced veal
- 250g minced venison
- 400g can peeled tomatoes, chopped into large chunks
- 3 tablespoons soy sauce
- 200g dried pasta (I used orecchiette)
- 300g baby waxy potatoes, sliced 1cm thick
- 1 tablespoon fresh thyme leaves (or ½ tablespoon dried thyme)
- 3 tablespoons extra virgin olive oil
- ¼ cup (about 30g) grated parmesan
- 2 celery stalks, thinly sliced
- 1 small handful sage leaves

Saute onions in oil until wilted and coloured, stirring frequently. Add garlic, bay leaves and chilli and cook until the onions start to caramelise. Stir in both lots of mince and mix until meat has separated, add tomatoes and soy sauce and bring mixture to the boil. Turn to a simmer, cover with a loose-fitting lid and cook 30 minutes, stirring occasionally.

Turn oven to 180°C and lightly oil a 2- to 3-litre baking dish.

While the sauce is cooking, boil pasta and potatoes in separate pans of lightly salted boiling water until both are just cooked, drain and toss separately with thyme, olive oil and half the parmesan.

Once mince is cooked, take from the heat, stir in celery and sage and taste for seasoning.

Spoon two-thirds of the pasta into prepared dish then pour sauce on top. Spoon the remaining pasta and sliced potatoes on top and scatter remaining parmesan over. Bake in the centre of the oven until the top has turned golden and the sauce is bubbling, about 25 minutes. Alternatively, leave dish to go cold, cover tightly and store in the fridge to bake the following day.

Serve with plenty of steamed green vegetables and carrots or a crisp green salad. *Serves 6-8*

Turkey Fritters with Cucumber, Celery and Bean Sprout Salad

These delicious fritters are based on Thai fish cakes (tod mun pla). You can also use minced chicken, pork or even fish.

- 500g minced turkey
- 1 egg, beaten
- 3 spring onions, thinly sliced
- 2 cloves garlic, finely chopped
- 2 teaspoons Thai fish sauce
- ½ teaspoon cumin seeds
- ½ teaspoon five-spice (or garam masala)
- 1 red chilli, finely sliced (more or less, to taste)
- ¼ telegraph cucumber
- ½ celery stalk
- 1 teaspoon sugar
- 2 tablespoons lemon juice
- 1 handful bean sprouts
- Vegetable oil for frying
- A few coriander stalks, cut into 2cm lengths, leaves reserved

Place the first 7 ingredients in a bowl and add two-thirds of the chilli. Mix really well then divide into 8. Roll into balls between the palms of your hands then press flat to about 6mm thick and place on a tray lined with plastic wrap. Cover tightly and place in the fridge for at least 1 hour.

For the salad, peel the cucumber then cut it lengthways into quarters and remove seeds. Slice thinly and place in a bowl. Thinly slice celery and add to cucumber along with remaining chilli. Sprinkle sugar on top and toss together. Add lemon juice and bean sprouts and toss again.

Heat 5mm vegetable oil in a frying pan. Add as many fritters as will fit comfortably without overlapping and fry until golden, about 4 minutes. Carefully flip over and cook other side until golden, 2-3 minutes. Remove to a paper towel-lined plate and cook remaining fritters the same way.

To serve, add coriander stalks to salad and toss together. Place 2 fritters on each plate, sit salad on top, drizzle with the salad's dressing and sprinkle coriander leaves over. *Makes 8 fritters; serve 2 for a starter or 1 as a canape* >

Beef and Baked Bean Meatloaf

Photographer Jean Cazals thought this must be difficult to make but it couldn't be easier, especially since it uses canned baked beans. You can include any minced meat but I used a mixture of venison and beef.

8-10 rashers smoked streaky bacon
500g minced venison
500g minced beef
2 onions, diced or grated
4 cloves garlic, coarsely chopped
4 tablespoons wholegrain mustard
½ cup breadcrumbs
300g can baked beans
2 teaspoons garam masala
(or five-spice or ½ teaspoon grated nutmeg)
2 teaspoons dried oregano
2 scant teaspoons fine salt
300g chopped peeled tomatoes
(fresh or canned)

Preheat oven to 170°C. Line a deep-sided 2-litre terrine or loaf tin (or several smaller ones) with baking paper, making sure there is plenty overhanging the sides. Alternatively, do as I did and cut open an oven bag to use as a liner.

Line the base and sides of the tin with bacon rashers, also letting them hang over the sides.

Combine all remaining ingredients except tomatoes and season with plenty of freshly ground pepper. Place mixture in tin and press flat. Pour tomatoes over then fold bacon overhang on top.

Fold overhanging paper or oven bag on top then seal tightly with foil. Place on a baking tray with sides (the juices will bubble out a bit) and bake in the centre of the oven for 1 hour.

What to drink

A large goblet of **Instinct Hawke's Bay Syrah 2007** ($19) will wash down the Baked Potato and Pasta Bolognaise beautifully and good old **Sacred Hill Barrel Fermented Chardonnay** ($17) will bring out the best in the turkey fritters. The rib-sticking, gutsy **Matariki Cabernet Merlot 2007** ($27) makes a triumphant match for the Beef and Baked Bean Meatloaf and those juicy lamb meatballs with butterbeans deserve a mouthful or five of Saint Clair's spicy **Rapaura Reserve Merlot 2007** ($24).

Yvonne Marie Lorkin

Turn oven up to 200°C. Carefully peel foil off meatloaf and bake a further 15 minutes.

Take loaf from oven and leave to rest in tin for at least 20 minutes before turning it out. Eat hot with vegetables or leave it to go cold and serve as a terrine with salad and chutney. *Serves 6-8*

Lamb Meatballs with Tomato, Butterbeans and Bacon

This dish is warming and hearty and very simple to make. I used canned beans to save time. If you have a preference for beans other than butterbeans – or even for chickpeas – then feel free to use them.

800g finely minced lean lamb
1 teaspoon dried rubbed mint (or use chopped fresh mint)
½ teaspoon ground ginger
1 scant teaspoon fine salt
½ teaspoon freshly ground black pepper
1 small carrot, peeled and finely grated
4 tablespoons cold water
½ cup flour
Vegetable oil for cooking
8 cloves garlic, thickly sliced
1 tablespoon fresh rosemary leaves
200g fat bacon lardons*
1 onion, peeled and thinly sliced
750ml tomato passata**
400g can butterbeans, rinsed and drained
200ml water
Chopped parsley for garnish

Place the first 7 ingredients in a large bowl and mix well. Divide mixture into 6 even portions then each portion into 5 to make 30 pieces. Roll these into balls and toss in the flour to coat.

Heat a few tablespoons of oil in a wide, deep pan and cook meatballs until evenly browned. Do this in batches so as not to crowd the pan and remove them with a slotted spoon to a platter while you cook the rest, adding a little extra oil if needed.

Once the last batch are browning, add garlic and rosemary to the pan and cook until garlic and meatballs are golden. Remove meatballs from pan and add bacon. Cook until coloured then add onions and saute over moderate heat until caramelised.

Add passata, butterbeans, water and a little salt. Bring to the boil and stir well then gently return the meatballs to the bubbling sauce. Turn to a rapid simmer, cover and cook 25 minutes. Taste for seasoning then serve scattered with parsley. *Serves 4-6*

*Small strips of thickly cut bacon. Alternatively, use thick rashers of streaky bacon, sliced.

**Sieved pureed tomatoes, available in jars from delis and some supermarkets.

For a delicious Ginger Fishcakes recipe visit www.nzhouseandgarden.co.nz

Load of cobblers

KITCHENWARE FROM NEST, NEWMARKET

This no-nonsense fruit pud is a winter winner

RECIPE & STYLING JO WILCOX / **PHOTOGRAPHS** KIERAN SCOTT

Rhubarb & Apple Cobbler

Fruit:
400g rhubarb (trimmed weight)
3 apples (about 400g), peeled and cored
½ cup brown sugar
1 teaspoon mixed spice
½ vanilla pod, seeds scraped
1 tablespoon flour
¼ cup fruit juice
Topping:
1¼ cups flour
½ cup brown sugar
1 teaspoon baking powder
½ teaspoon baking soda
120g cold butter, cubed
½-¾ cup milk
1 tablespoon extra brown sugar

1 Preheat oven to 180°C. Grease a 20cm x 30cm baking dish. Cut the rhubarb and apples into small pieces.
2 Combine sugar, spice, vanilla seeds and flour in a bowl. Add rhubarb, apples and fruit juice and toss together. Place in prepared dish and bake 15 minutes.
3 Meanwhile, prepare the topping. Sift flour, sugar, baking powder and baking soda into a bowl and rub in butter using fingertips until the mixture resembles coarse crumbs. Stir in enough milk to make a soft dough that holds its shape.
4 Place spoonfuls of topping over hot fruit and sprinkle with extra brown sugar. Return pudding to oven and bake until risen and golden, about 25 minutes. *Serves 6-8*

Cook's notes

- A cobbler is a deep-dish fruit dessert with a thick crust and fruity filling underneath. Early American settlers used this delicious, simple pudding to make the most of their limited resources and whatever fruit was on hand. Its many variations have curious names, including pandowdy, grunt, slump and buckle.
- The origin of the name cobbler is unclear but it is possible it derived from the appearance of the spoonfuls of topping with the cooked fruit bubbling through, which looks a little like cobblestones.
- Any seasonal fruit works well, including pears and feijoas, apples and plums, berries or peaches for the classic cobbler. Frozen or canned fruit can also be used.
- Change the spices to cinnamon, nutmeg or cloves depending on your fruit combination.
- We used blackcurrant juice to complement the rhubarb colour but many other fruit juices are suitable, including apple and orange.
- If you prefer, add ½ teaspoon vanilla extract instead of the seeds scraped from a vanilla pod.
- The topping can be mixed in a food processor but rubbing in the butter by hand takes very little time, saves on dishes and often gives a better result. Start with very cold butter (this is one of the secrets to a light result) cut into small pieces, about 2cm square. Using your fingertips, rub the butter and flour together until the mixture has the consistency of very coarse crumbs.
- To use a food processor, drop the butter pieces on top of the flour and pulse several times. Take care not to over-mix.
- Serve the cobbler hot, warm or cold with cream, custard or vanilla ice cream.

TRUE BREW

Down Mangatainoka way, Tui beer for blokes really is brewed by a woman

WORDS YVONNE MARIE LORKIN / **PHOTOGRAPHS** STUDIO CAFÉ NOIR

Tui is brewed by gorgeous women wearing hotpants, skimpy singlets and glistening beads of sweat in all the right places on their tanned, Amazonian bodies. Yeah right. No matter how gorgeous Kylie Harris might be, Tui's blonde, 20-something brewer is unlikely to turn up for work dressed like the models in the television ads. "It can get pretty cold down in the brewery," she says.

Clearly it takes more than a frothy head to make a good beer. Kylie's journey to the top job at the iconic Mangatainoka brewery began after she did a fermentation paper as part of her food science degree at Otago University. "I got hooked on the whole brewing process; it's amazing what a tiny yeast cell can achieve."

Formal brewing training isn't available in New Zealand but Kylie learned on the job, starting work as a brewery management trainee for DB Breweries in Auckland. DB's recruits spend two years working in the laboratory, the packaging department, running brew-houses, even going out with the sales force.

"We also worked in finance and marketing and from there we were placed in various roles. I came down here as an assistant brewer and I've stayed."

In the early days, Kylie lived just across the road from the brewery. "I used to tell people there was a pipe that brought beer into my kitchen tap. The funny thing was, they couldn't resist turning the tap on to check."

How does she cope when people rib her about the beer being brewed by beautiful women? "I just say the other girls are in the tower, working," she laughs.

The seven-storey "brew tower" was built in 1931 by Henry Cowan so gravity could be used to turn malt into beer. He had purchased the brewery in 1903 from Henry Wagstaff who founded it in 1889. Legend has it that Henry Wagstaff drew water from the Mangatainoka River to brew a cup of tea – a cuppa that so impressed him he decided the water would also be superb for brewing beer.

DB Breweries bought Tui in 1969 and gradually expanded the brand outside its traditional Wairarapa-Hawke's Bay home. Tui's politically incorrect "Yeah right" billboard marketing campaign, which started in the 1990s, was an instant success. The merchandising crusade has since diversified into Tuimato sauce and Tui pies. Tui ice cream has even featured on the degustation menu at high-end Hawke's Bay restaurant Miyano at Mangapapa. "I think beer should go in everything," says Kylie.

She recently took over the role of acting brewery manager, though she prefers to be known as just a "brewer". "There are more challenges with the management role but I love that it's still coupled with hands-on brewing."

Kylie firmly believes that the best beer is always fresh beer. "Basically, it's four weeks from brewing to bottle. But beer never actually goes 'off'; the flavours just change."

The base flavour of beer comes from malts, and chocolate and amber malts are used to make the dark beers that become more popular in winter. Her favourite beer to make is Mangatainoka Dark. "It has caramel, biscuity flavours rather than those heavy chocolate and roasted notes; it's fun to brew and it's a great introduction to dark beer."

And to drink? "If you put all the New Zealand beers aside then I'd have to say Saison. It's a lighter Belgian-style beer I associate with autumn. The flavour is really hoppy, floral, fresh and crisp."

Today she's enjoying Monteith's Black ("served at about 10°C, so take it out of the fridge about 20 minutes before drinking") with a wedge of delectable, moist, beer-infused chocolate cake. >

THIS PAGE (clcokwise from top left) Monteith's Black and Mangatainoka Dark. A tui adorns the brewery's wrought-iron gates. Before cans and stubbies, beer was stored in clay vessels. Brewers of a bygone era used to sleep in the old brick buildings. Vintage wooden crates are well used in the brewery's outdoor bar.
OPPOSITE The historic Tui tower rises above the banks of the Mangatainoka River. Kylie Harris discovered a passion for beer-making during her food science degree.

"I find food matching really helps when you're introducing people to beer. The technique is simple. Sip the beer, taste the food, then taste the beer again. Things that work are complements and contrasts. A pilsner with something spicy is a good example of a contrast and the dark beer with the chocolate cake is complementary," she says.

"And you've got to try poaching dried fruit in Doppelbock. It's highly hopped with pronounced bitterness and cinnamon notes. I just love it."

Winter Ale Poached Fruit

Monteith's seasonal release for winter is based on a beer that originated in Bavaria in the 1600s to provide nourishment during fasting periods.

Assorted dried fruit (from bulk bins)
1 part Monteith's Doppelbock Winter Ale
2 parts water
About ⅓ cup brown sugar or to taste
Cinnamon quill

Place fruit in a saucepan and cover with 1 part Winter Ale and 2 parts water (enough to just cover fruit). Add sugar and cinnamon and simmer with pan partially covered until liquid has reduced by about two-thirds. Serve warm with a scoop of mascarpone on the side.

Dark Beer Chocolate Cake

2-3 tablespoons cocoa (to dust pans)
200g butter
1 cup Monteith's Black beer
⅔ cup cocoa
1 teaspoon salt
2 cups each flour, sugar
1¼ teaspoons baking soda
2 extra-large eggs
½ cup (125g) sour cream
Icing:
2 cups icing sugar
2 tablespoons cocoa
Knob of butter, melted
Few drops vanilla extract

Preheat oven to 180°C. Dust 2 greased 20cm loose-bottomed sponge pans with cocoa (or line with paper if seal is poor).

In a heavy saucepan or a microwave, heat butter, beer and second measure of cocoa until butter melts. Cool.

Sift dry ingredients together, add the beer-cocoa mixture and beat thoroughly for 1 minute on medium speed. Add eggs and sour cream and beat 2 minutes on medium. Pour batter into pans and bake 30-35 minutes or until risen and springy to the touch. Cool on a wire rack for 10 minutes then turn out to cool completely.

Icing: Combine all ingredients with enough hot water to make a soft icing consistency. Spread cakes with a thin coating, stack one on top of the other then cover the sides with more icing. ■

Soup looks tres chic in French-made **earthenware bowls** by Renault. From $19 (500ml) to $70 (3L) at www.millys.co.nz.

In season: Chervil

In winter, when delicate herbs are scarce, chervil really comes into its own. The soft leaves are indispensable as a flavouring and garnish. Sprinkle them liberally on egg dishes, potatoes, salads, sandwiches, poultry and fish. Chervil should never be cooked for more than 10-15 minutes, otherwise its fine, mildly aniseedy flavour will be lost.

The Trident Ikon six-piece **knife set** is the cream of the Wusthof crop. $1933 from Milly's Kitchen, (09) 376 1550.

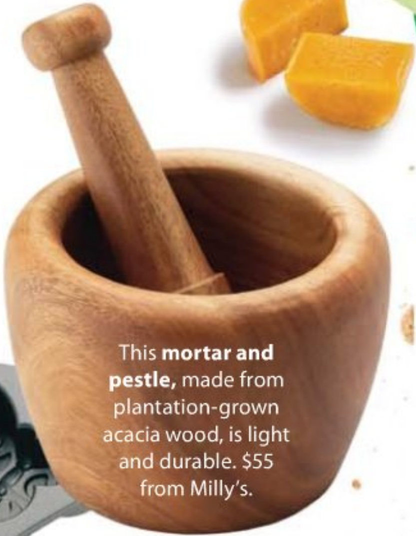
Small bites

Entertaining editor Sally Butters selects good things to eat, try and buy

Tio Pablo organic roasted **pumpkin seeds** are great in salads or as a spicy snack. $6 per 150g, www.tiopablo.co.nz.

Convenient Qubies **freezer trays** take the fuss out of storing small portions (30ml). $22, www.qubies.com.au.

Use Comvita **vinegars**, made from New Zealand apples and honey, for culinary and health purposes. $15 for 500ml at selected supermarkets.



This **mortar and pestle,** made from plantation-grown acacia wood, is light and durable. $55 from Milly's.

Bake pretty party cakes with Nordic Ware's quality cast-aluminium butterfly **cakelet pan**. $80 from Milly's.

Something to try on your porridge: rapadura, an **unrefined sugar** with a lovely caramel flavour. From health food stores and delis.

ALL PRICES ARE APPROXIMATE. PHOTOGRAPHS: PHOTOLIBRARY/RIOURIOU; JASON BERGE/SHOOT STUDIO

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TERMS AND CONDITIONS: The prize offer is one of 50 *Balance & Harmony* cookbooks by Neil Perry. The offer is available to existing New Zealand subscribers and readers who order a subscription before July 21, 2009. Subscriptions are non-refundable.

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"One of the things I love most about Asian food is that it is made for the shared table… a bowl of rice, a few dishes, friends and family and a nice glass of wine or two; I can't think of a better way to spend an evening" – Neil Perry

In *Balance & Harmony*, acclaimed Australian chef Neil Perry celebrates his love for Asian cooking: the fresh flavours, the contrasts in tastes and textures, and the way that just about anything can be cooked with a wok and bamboo steamer. *Balance & Harmony* is set out in the style of a cooking course by Neil, who is master chef at the Sydney restaurant Rockpool. It progresses from the easiest steamed, stir-fried, braised and deep-fried dishes to more challenging and intricate plates as you gain confidence and knowledge.

This divine, cloth-bound volume includes gorgeous photos and antique Chinese cigarette card images in between rice paper divider pages. It's presented in a collectable special-edition box with ribbon. A sumptuous volume for any keen cook.

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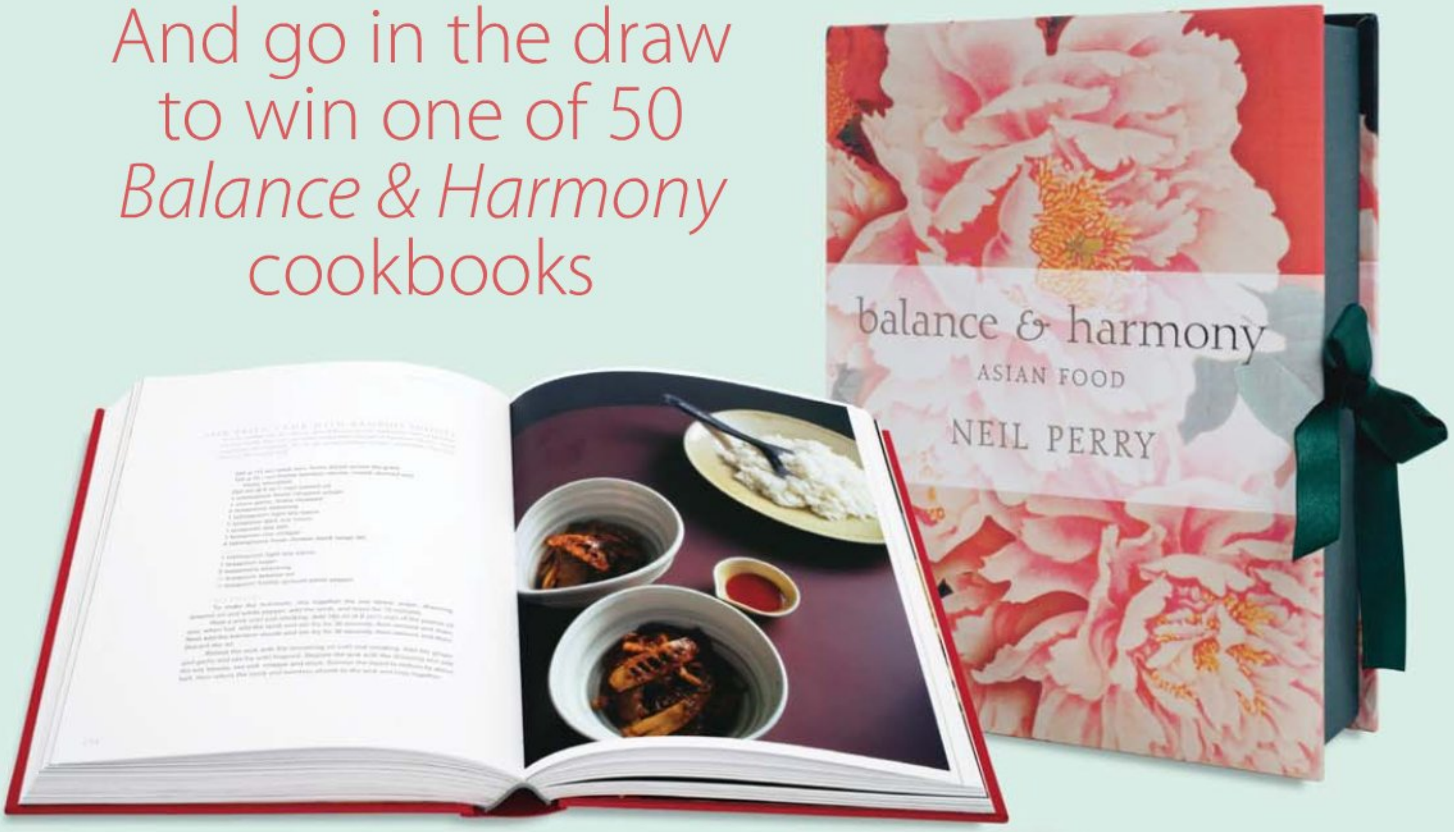

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WIN ballet tickets to the Meridian Season of La Sylphide

36 double passes to be won

THE MERIDIAN SEASON of the classic ballet *La Sylphide* is to be performed by the Royal New Zealand Ballet in centres throughout the country from July, and promises a rare treat for lovers of romance and beauty.

The ballet, choreographed by Danish ballet master August Bournonville, tells the story of a young Scot, James, who on the eve of his wedding is visited by a beautiful sylph who lures him away from his nuptials with the promise of everlasting love.

La Sylphide is, says RNZB's artistic director Gary Harris, a ballet that epitomises "all things ethereal, unattainable love and misty visions of beauty". It was originally choreographed in the 19th century for the Swedish/Italian ballerina Marie Taglioni, who was the first dancer to use pointe technique as a means of lyric expression, eliciting gasps and wild applause from audiences. Up until that time pointe work had been considered merely a curious technical feat.

The RNZB's Meridian Season of *La Sylphide*, which opens with *Dances from Napoli*, will be performed in six centres, as below.

RNZB ARTIST: ANTONIA HEWITT / PHOTOGRAPH: MAARTEN HOLL

WIN TICKETS TO THE BALLET

We have six double passes to be won in each centre

The Meridian Season of *La Sylphide* with *Dances from Napoli*

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DUNEDIN • 13 - 14 August • TicketDirect (03) 477 8597
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INVERCARGILL • 19 - 20 August • TicketDirect (03) 211 1692

AUCKLAND • 26 - 29 August • THE EDGE® 0800 BUY TICKETS (0800 289 842)
featuring the Auckland Philharmonia Orchestra

NAPIER • 2 - 3 September • TicketDirect (06) 835 2702

How to enter

Simply write your name, address, daytime phone number and choice of city on the back of an envelope and send to:
Royal NZ Ballet promotion
NZ House & Garden
PO Box 6341
Wellesley St
Auckland 1036
Entries must be received before July 19, 2009. The winners will be sent a double pass to the address on their entry.

Terms and conditions: The prize is one double pass per winner to a performance of *La Sylphide* by the Royal New Zealand Ballet. Prize cannot be redeemed for cash, exchanged or transferred. This offer does not apply to international readers.

NZ HOUSE & GARDEN ROYAL NEW ZEALAND BALLET

COLOURS THAT POP (above left) Industrial-style two-door cabinet $1815 from French Country, (09) 376 6440; red lamp stylist's own; paper artwork $132 from BoConcept, (09) 630 0557; white tealights $6.95 each and red Leon photo frame $29.95, all from Freedom, (09) 443 3199; Leaf vase $52 from Nelson & Co, (09) 376 0582; mirror with nickel frame $1045 from French Country; (reflected in the mirror) clock $339 from The Design Store, (09) 444 9737; reproduction Panton chair $515 from Bauhaus, (09) 302 2651.

CLASSIC CONTEMPORARY (above) Drinks trolley $722 from BoConcept; on trolley: Becara bottle opener $72 from Cavit & Co, (09) 358 3771; Cascade martini glasses $9.95 each and Sinatra swizzle sticks $6.95 for a set of six, all from Freedom; Howell cocktail shaker $515, Barrett ice bucket $1040 and Carnegie ice tongs $171, all from Cavit & Co; Dotto and Dottino vodka glasses $45.50 each from Corso De' Fiori, (09) 307 9166.

ENGLISH COUNTRY (left) Buffet $2598 and tripod lamp $284, both from CC Interiors, (09) 589 1950; vases $185 for set of four from Nelson & Co, (09) 376 0582; magnifying glass $48 from CC Interiors; glass dome $289 from Nelson & Co; books from Junk and Disorderly, (09) 480 9010; leather wine journal $137 from CC Interiors; Crocker dog bookend $1303 for a pair and Elusio petits herbiers (on the wall), small $262, medium $337, all from Cavit & Co.

Three dimensional

We've taken an empty room and given it three different outfits – classic contemporary, colours that pop and English country – proving the transformational power of well-chosen furniture

WORDS MEGAN NICOL REED **STYLING** CLAUDIA KOZUB **PHOTOGRAPHS** MELANIE JENKINS

Classic contemporary

THIS PAGE (from left front) Veneto chair $2854 from BoConcept, (09) 630 0557; Tate storage unit $1299 from Freedom, (09) 443 3199; on the unit, top shelf: Foster decanter $675 and LA Bridges photo $708, both from Cavit & Co, (09) 358 3771; white Cress vase $9.95 and Leon photo frame $34.95, both from Freedom; New Bond frame $795 from Cavit & Co; second shelf: books from Junk and Disorderly, (09) 480 9010; Ralph Lauren dice paperweight $437 from Cavit & Co; candleholders $14 each from BoConcept; bottom shelf: metal net bowl $96 from BoConcept; Venus curtain fabric $80/m from Textilia, (09) 302 3182; Carmen rug $499 and Que coffee table $1399, both from Freedom; on the coffee table: black Cress vase $14.95 from Freedom; Dottino silver vase $205.50 and white Henry Dean vase $468, both from Corso De' Fiori, (09) 307 9166; Bamboo wallpaper by Sanderson $173/roll from Textilia; Urban white leather sofa $1399 and corner cushion $119, both from Freedom; patterned Giorgio Armani cushions, small $350, large $526, both from Matisse, (09) 302 2284; black Ralph Lauren cushions, small $895, large $993, and black throw $323, all from Cavit & Co; drinks trolley $722 from BoConcept; on the trolley: martini glass $9.95 from Freedom; five-piece bar set $107, serving tray $98 and wine cooler $95, all from BoConcept; bottom shelf: Ypsilon tumblers $4.75 each from Freedom; Shower mega floor lamp $647 from BoConcept; shoes on rug $199 from Republic, (09) 361 1137; bag $260 from Corso De' Fiori.

EFFECTIVE DESIGN is all about contrast but this space isn't afraid to enjoy its simple palette of black, white, grey and cream. Here contrast is introduced via texture. A glass and chrome drinks trolley, a leather and steel director's chair, a walnut and metal bookshelf, a marble and chrome coffee table – each piece is made from distinct hard materials and is quite different from its neighbour.

Freedom Furniture's new Que range invites exploration of different textures with its flexible collection of marbles, veneers and glosses. Simone Hackett of Freedom says, "Just as texture and layering work with fashion, so also do they work beautifully in your home – all you need to do is get the balance right. Select a piece of furniture or an accessory that will take being the centrepiece of your room then use one of the other textures in a less dominant way.

"If you use different textures, materials or themes with equal impact, your overall style intention will be lost, so pick the dominant texture first and work back from that. Just as with colours, you don't want textures and materials 'fighting' with each other. Each texture should work in harmony with the others."

With its clean lines, this is an undeniably contemporary room, yet it also evokes the glamour and elegance of the 1930s when designers delighted in making different materials work as one. Peter Widdows of BoConcept says it is possible to use furniture of different eras and finishes and still have a "complete" look. "Keep the key pieces of furniture contemporary but go to town on light fittings, sculptures and artwork."

The Cavit & Co print of the iconic art deco Chrysler Building in New York pictured here is evidence that classic design will endure. It has proportion, scale and finish – classic design elements that Debbie Cavit believes will never date if you get them right. She says this style is perfect for those who agree with the maxim "buy once and buy well". >

ABOVE LEFT Bamboo wallpaper by Sanderson $173/roll from Textilia, (09) 302 3182; wall decoration $121 from BoConcept, (09) 630 0557; retro telephone $188 from The Design Store, (09) 444 9755; three-drawer side table $745 from Nelson & Co, (09) 376 0582; Carmen rug $499 from Freedom, (09) 443 3199; Giorgio Armani director's chair $11,800 from Matisse, (09) 302 2284; cardigan stylist's own.

ABOVE RIGHT Tate storage unit $1299 from Freedom; on the unit, top shelf: New York table lamp $299 from The Design Store; grey vase $41 from BoConcept; large Capsule vase $59.95 from Freedom; Empire State photograph $590, Morini silver photo frame $800 and Ralph Lauren dice paperweight $437, all from Cavit & Co, (09) 358 3771; bottom shelf: square vase $54.90 from Bed, Bath & Beyond, (09) 522 8366; hammered glass vase $220 from BoConcept.

Colours that pop

COLOUR IS AGAIN welcome in our living spaces. That doesn't mean rejecting your neutral, minimalist furniture and walls. Designers advocate taking baby steps rather than rushing out to buy an electric blue couch. "Bright, quirky pieces, unexpectedly juxtaposed in strong colours, stand out more on a neutral background of pared-down textures and colours," says Caroline Montague at Matisse. "Unexpected combinations in strong, offbeat colours work best. It's more effective when 'rules' are not followed."

Update your space with accessories. Peter Widdows of BoConcept says experimenting with colour is the beauty of accessorising. "If you get it wrong it's been an inexpensive experience. Lots of stores now offer an appro service, so try the cushions out at home before you commit. One good tip is to take the advice of the shop you purchased your sofa from – chances are you were drawn to that particular couch when it was on display and 'dressed'. Next time you go into a store, remove the cushions from the sofa and stand back. Does the sofa still appeal to you?"

BoConcept's current Mania Mix collection sticks to a base of black, white and grey but surprises with graphic patterns in yellow, purple and pink.

If you are in the market for something bigger than a vase or new cushions, an industrial, utilitarian design aesthetic works well with the playfulness of bright colour. A moulded plastic chair, a filing cabinet doubling as a sideboard – furniture like this can bring a clean, modern feel to a room while imbuing it with a hint of retro.

Buy authentic furniture, says Caroline at Matisse. "Real industrial furniture can be restored and combined with designer originals. Buy what you have an affinity for and it will work with your other pieces in expressing your style." >

ABOVE LEFT Clock (on wall) $143 from The Design Store, (09) 444 9755; orange repro Swan chair $1650 from Bauhaus, (09) 302 2651; rug $1199 from Bradfords Interiors, (09) 525 5823; Capsule vase $39.95 from Freedom, (09) 443 3199; orange floor lamp $867 from BoConcept, (09) 630 0557.

ABOVE Box on wheels $260 from Nelson & Co, (09) 376 0582; records from Junk and Disorderly, (09) 480 9010; Frank sofa module by Antonio Citterio $17,288 with cushions POA, all from Matisse, (09) 302 2284; coffee table $1485 and vase on table $158, both from Nelson & Co; rug $119 from Bradford's Interiors; giant dominoes $138 from CC interiors, (09) 589 1950.

THIS PAGE Industrial-style cabinet $1815 from French Country, (09) 376 6440; red lamp stylist's own; iron and wood shelving unit on castors $1309 from French Country; on the shelving unit, top shelf: grey vase $59.90 from Bed, Bath & Beyond, (09) 522 8366; small spiral vase $115 from Nelson & Co, (09) 376 0582; lower shelves: books from Cavit & Co, (09) 358 3771; magazines stylist's own; medium Capsule vase $39.95 from Freedom, (09) 443 3199; storage boxes $19.50 for set of three from Nelson & Co; Taro eyelet curtain $59.95 from Freedom; red fibreglass repro Panton chair $515 from Bauhaus, (09) 302 2651; retro telephone $188 and wall clock $339, both from The Design Store, (09) 444 9737; silver light $607 from Nelson & Co; Frank sofa $17,288 and cushions POA from Matisse, (09) 302 2284; coffee table $1485 from Nelson & Co; on the coffee table: Henry Dean red band vase $464 from Corso De' Fiori, (09) 307 9166; white vase $59.95 and red Cress vase $19.95, both from Freedom; records from Junk and Disorderly, (09) 480 9010; rug $1199 from Bradford's Interiors, (09) 525 5823; orange repro Swan chair $1650 from Bauhaus.

English country

THIS PAGE Salamanca leather armchairs (also at right) $4838 each and Scozia throw $323, both from Cavit & Co, (09) 358 3771; stool used as a side table $184 from CC Interiors, (09) 589 1950; tea cup stylist's own; (on the wall) Elusio petits herbiers, small $262, medium $337, all from Cavit & Co; buffet $2598 from CC Interiors; on the buffet: pewter water pitcher $186 from CC Interiors; glass bottles, small $35, large $55, both from Republic, (09) 361 1137; silver bowl $777 from Cavit & Co; grey wood candlesticks, large $69, small $49, from Republic, (09) 361 1137; Molten silver photo frames, large $246, small $192, both from Cavit & Co; trinket box $65 from Republic; Venus curtain fabric $80/m from Textilia, (09) 302 3182; linen and voile curtain with dots $69 from CC Interiors; Vues d'Italie wallpaper by Sanderson $254/roll from Textilia; beech square stool used as a side table $240 from CC Interiors; on the side table: books from Junk and Disorderly, (09) 480 9010; lamp $270 from CC Interiors; classic loose-cushion sofa in Corniche Taupe $7267.40 from Corso De' Fiori, (09) 307 9166; cushions covered in Bright Eyes fabric $228/m from Textilia; Congo rug $549 from Freedom, (09) 443 3199; Cordoba footstool $1935 from LA Imports, (09) 580 0120; on the footstool: tray with leather handles $150.80 from Corso De' Fiori; Harrison vase $515 from Cavit & Co; Mathias candle $79 from Republic; Duomo expandable file (under Harrison vase) $180 from CC Interiors; Cushing cylinder vase $1075 from Cavit & Co.

WITH INTERIOR DESIGN it pays to be wary of anything too themed. By all means be inspired by another culture or era, but never strive to imitate – the space will only look gimmicky.

The room pictured on these pages has its roots in the classic English country home style. As Debbie Cavit of Cavit & Co says, it's a room that has been touched by history. "The comfort is both visual and physical."

The interior scheme draws on the warmth and gentle clutter one might expect of a Dorset farmhouse – a certain delightful shabbiness – but it also maintains an awareness that this room is located in a Kiwi house, not some crumbling stone manor. Mismatched furniture, deep armchairs, a squishy, rolled-arm sofa, collections of glass jars and beaten pewter bowls; together these objects work, but a stag's head on the wall would tip the delicate balance.

Kelly Wilson of Corso De' Fiori says that, in terms of design, she has observed a return to where we've been, but with a new understanding of the importance of keeping it relevant to our lifestyle.

"The formal European styling and heavily lacquered Asian finishes of the last decade looked ridiculous in an ex-state or typical New Zealand weatherboard box. But now, with the fusion of classic European designs and Asian manufacturing, in more natural timber finishes, we're getting a more relaxed look that works better in our casual, open-plan homes. I think there has been a switch away from purely aesthetic, design-driven homes. People have learned the importance of good design and are now able to embellish with intelligence."

Kelly advises homeowners to relax when it comes to styling, especially with an eclectic look such as this. >

ABOVE LEFT Vues d'Italie wallpaper by Sanderson $254/roll from Textilia, (09) 302 3182; La Belle leather case $3000 from Cavit & Co, (09) 358 3771; cake plate $69, ceramic bird $29.90, glass teapot $29.90, glass sugar bowl $6.90, glass milk jug $8.90, bird plate $85, all from Republic, (09) 361 1137.

ABOVE Polo wool picnic rug with leather straps $518 from CC Interiors, (09) 589 1951; fishing rod stylist's own; English-style oak ladder-back chair $450 and tweed squire's hat $140, both from CC Interiors; Mazarine throw (on top) $69.95 from Freedom, (09) 443 3199; Ripple throw $89 from Republic; Congo rug $549 from Freedom; wallpaper as before.

When you're putting this kind of look together, says Kelly, "you can have quirky things from all around the world. It's good to have things around you that you adore and that tell a story."

A successful classic country theme, she says, doesn't have "just stuff everywhere, but well-thought-out pieces placed lovingly. Don't be afraid to place a French enamel jug next to a Chinese lantern."

As with all design, confidence is key and confidence comes with practice and a willingness to experiment. In keeping with these abstemious times, work with what you've already got, recycle and inject a little new. Then borrow, dabble and play.

All flowers in this feature came from the National Flowers Promotion Group

Furniture fantasies

What's happening in furnishing and interior design?

Here great Italian design is combined with Danish functionality to create a modern chair reminiscent of 1960s styling. The Veneto is available in more than 70 exclusive **BoConcept** fabrics and leathers on an aluminium, chrome or brushed steel swivel base. RRP from $1766, www.boconcept.co.nz.

The Alphabet sofa collection by Pierro Lissoni for Fritz Hansen is an exclusive modular sofa with endless colour and design options. The four soft building blocks – seat, arm rest, back rest and cushions – can be recombined, like letters in the alphabet, to create your own sofa. RRP from $14,589; available in fabric or leather from **Corporate Culture,** (09) 379 4466, www.corporateculture.co.nz.

Referencing Garth Chester's 1944 Curvesse chair, Gregory Smith's Clear Chair, a limited-edition prototype, is to be offered at **Art+Object**'s 20th Century Design auction on August 20 and is estimated to sell for around $2000; www.artandobject.co.nz.

Easily movable floor lamps are ideal for focusing light where it's required, whether for reading or working. The Main Floor Lamp from **BoConcept** with its quirky tripod legs is sure to make a bold statement in any room and if orange is not your colour the shade also comes in dark grey or white. RRP from $867, www.boconcept.co.nz.

Inspired by the phrase "organised chaos", the white lacquered Chaotic shelving from **BoConcept** can be hung vertically or horizontally on your wall, and the look repeated with multiple units. The Chaotic range comes in a variety of sizes to create your own look. RRP from $1667, www.boconcept.co.nz.

The Original Dedon fibre, developed and manufactured in Gemany, is woven on the furniture by hand, making every piece unique. It is weather-resistant, UV-resistant and environmentally friendly with an unconditional 10-year guarantee. There are 21 Dedon collections to choose from, exclusively available at **Domo**, www.domo.co.nz.

This latest creation bears all the hallmarks of a Didier Gomez piece – classic international design, timelessness, elegance and comfort. The elements can be put together to create a wealth of different settees and corner compositions. Available exclusively, in a large selection of colours and fabric, at **Domo**, (09) 921 5574, www.domo.co.nz.

Corso De' Fiori imports European-designed furniture manufactured in Asia. Moderately priced, this new collection offers contemporary styling on classic designs. Pictured below are a recycled elm dining table and bench seats available in varying lengths. To complement this relaxed look, Corso also imports a range of driftwood-inspired lamps from Belgium; (09) 307 9166.

The quality handmade Duresta range of English-style upholstery is sourced internationally to ensure the widest choice of styles and colours. Exclusively available at **Domo**, (09) 921 5574, www.domo.co.nz.

This coffee table is crafted from old Chinese doors that are coded to enable the purchaser to find out what the original doors looked like. Coffee table $2150 from the Tavola Range from **MMD Home**, 0800 663 555, www.mmd.co.nz.

Made since 1922, the Original Lusty's Lloyd Loom fine-woven fibre is created on a special loom from twisted "kraft" paper, partly reinforced with steel wire. Ideal for all indoor living environments, it can be painted in any Resene colour. Available at **Domo**, www.domo.co.nz.

The distinctive, understated contemporary look of furniture crafted by Grange has been a passport to genuine French style for more than a century. Now available exclusively at **Domo**, www.domo.co.nz.

This Helen sofa is from the new imported collection at **Corso De' Fiori**. Upholstered in natural linen slipcovers, these sofas provide a relaxed look and easy-care living. Other pieces are also from Corso De' Fiori's international and exclusive homeware ranges; (09) 307 9166.

Bookcase

Kerry Engelbrecht goes browsing for the best reading

HOME DESIGN IDEAS: HOW TO PLAN AND DECORATE A BEAUTIFUL HOME

Caroline Clifton-Mogg, Joanna Simmons, Rebecca Tanqueray

(publisher Ryland Peters & Small, distributor Southern Publishers Group, 255 pages, $74.99, hardback)

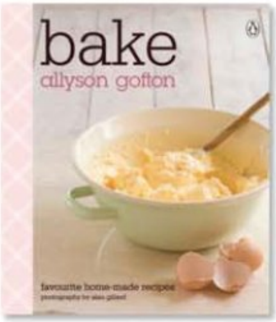
Lovers of interior design won't need an excuse to covet this beautiful book but the more practical-minded should be happy too; *Home Design Ideas* really does what it says on the tin. Renovators and reorganisers can draw on the collected wisdom of three experienced writers, all established British interior design journalists and published authors. True, some of the advice has a European skew and it occasionally comes close to stating the obvious. But then it's often the obvious that you most need to be reminded of – before you realise that you don't have enough water pressure for that expensive new shower system and there's nowhere to put the soap. There are chapters on kitchens, living rooms, bedrooms, bathrooms, children's rooms, home offices, open-plan and outdoor living, with sections on design and planning, palettes, lighting, furniture, storage and flooring. The styles range from traditional and modern country to downright eclectic but the photographs are uniformly gorgeous.

Jan Chilwell is a NZ House & Garden sub-editor

BAKE

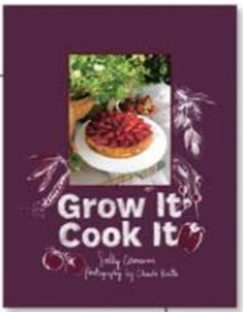
Allyson Gofton

(publisher and distributor Penguin, 304 pages, $45, paperback)



Nothing fills a house with as much joy as freshly baked goods, says Allyson Gofton in the introduction to this excellent book. In it, she shares treasured recipes for biscuits, slices, scones, pikelets, pancakes, pastries, loaves, muffins, cakes big and small, puddings and breads. It's a substantial selection (more than 150 recipes) that covers many Kiwi classics, such as yo-yos, ginger kisses, albert squares and snowballs, along with a few foreign treats such as christstollen and focaccia. More modern inventions include gluten-free cupcakes and chocolate fudge tart. Every recipe is deliciously photographed, the type is clear and easy to read, the instructions are exemplary and there are numerous useful tips. The first chapter has great information on ingredients, substitutions, baking equipment and what to do when things go wrong – emergency disguises included. For home baking devotees or those seeking a classic baking book for their kitchen library, this beautifully compiled volume is hard to beat.

Sally Butters is NZ House & Garden's entertaining editor



GROW IT COOK IT

Sally Cameron

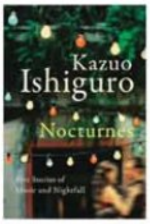
(publisher and distributor Penguin, 280 pages, $50, paperback)

Growing your own fruit and vegetables is an increasingly popular notion. As Sally Cameron states in this cookbook-cum-gardening guide, it is trendy, politically correct, wholesome, helpful for those on tight budgets and good for the environment and the waistline. The author's best advice is to start small and simple and that's what is so appealing about this book; herbs on a sunny window sill, a planter box on the deck, a potted lemon tree, maybe some silverbeet and rhubarb tucked among the shrubbery and a passionfruit vine running over the pergola is more realistic than the thriving quarter-acre. So Sally Cameron sensibly suggests 30 plants that are easy and rewarding to cultivate in New Zealand conditions. For each, there's advice on how to grow, harvest, store, cook and serve its fruits. There are 355 tempting and inspiring recipes for making the most of that clump of chives, flush of beans or bumper crop of feijoas. (Or perhaps courgettes are on special at the supermarket this week.) It's all a move in the right direction towards healthy living and seasonal eating.

Sally Butters

See www.nzhouseandgarden.co.nz for a chance to **WIN** one of two copies of *Grow It Cook It*

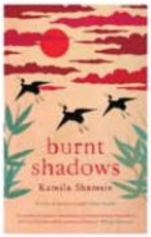
Hot picks this month at Poppies stores



Nocturnes
by *Kazuo Ishiguro*

Five wonderfully crafted interconnected short stories, in which music is a common theme along with the struggle to rekindle romance, depict gentle sad stories of dreamers. Ishiguro brings his idiosyncratic sense of humour to bear on these explorations of love and loss.

Burnt Shadows
by Kamila Shamsie

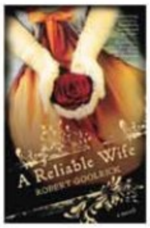


Shortlisted for the Orange Prize. The grasp of language, subtlety of expression and the mastery of international politics are all impressive. The themes of disparate cultures, family loyalties, national allegiances, betrayals, and the desire to protect our children from the truth, guilt and human error are explored in a multi-layered narrative.

The Winter Vault
by Anne Michaels

Stunning in its explorations of both the physical and emotional worlds of its characters, intensely moving and lyrical, this novel is a radiant and mesmerising love story which juxtaposes some of history's most memorable events with the intimate moments of individual lives. Written in beautiful prose.

A Reliable Wife
by Robert Goolrick



In this lyrical and stunning debut novel, set in the 20th century in desolate Wisconsin, a lonely man advertises for a "reliable wife". A pragmatic businessman, he isn't seeking love but desires a companion. A simple plot about love and forgiveness with intricate twists, this is an enjoyable read.

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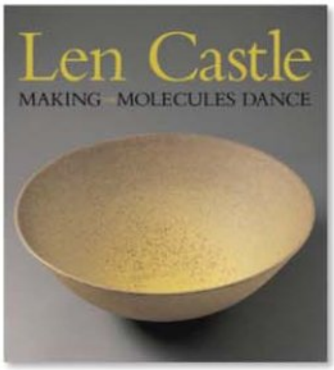
www.poppiesbooks.co.nz
Titles reviewed in this month's *NZ House & Garden* book review section available at Poppies stores.



MAKING THE MOLECULES DANCE: CERAMICS 1948-2008

Len Castle

(publisher Lopdell House Gallery, 248 pages, $135, hardback)

During 2009 a lucky few New Zealand cities will see the touring exhibition *Mountain to the Sea*, a celebration of the work of potter Len Castle. For the rest there is now a chance to appreciate the brilliance of the artist through this newly released book. Castle has an affinity for nature, geology and landscape at a depth that is rare, if not unrivalled, among New Zealand artists. His colour photographs of volcanic lava, rock formations, geothermal mud, mineral deposits and lichens foreshadow the pots that will grow from the artist's clay. This is a large book of colour plates interspersed with Castle's own writing and essays by expert admirers. It's a rewarding publication that will add much to the enjoyment of one of our greatest artists who, at the age of 80, continues his creative output.

Pam Neville is NZ House & Garden's collectables writer

Music

Kate Mead listens for the latest sounds

DANCE

Kathryn Stott (piano)
Chandos
CHAN 10493

"I would believe only in a God that knows how to dance," said Friedrich Nietzsche. Not that all the music on pianist Kathryn Stott's album *Dance* demands energetic gyrations. Sure there are Bartok's rhythmic folk-influenced *Romanian Folk Dances* but there's also Jean Sibelius' *Valse Triste*, a work that begs for a romantic interpretation by a choreographed dance company. Sibelius' poetic waltz is a tricky work to follow, but Stott manages the challenge sensitively by programming the quiet but addictive *Dansa Negra* by Carmargo Guarnieri. British composer Graham Fitkin delivers two and a half minutes of accomplished reminiscing before the couples dancing Astor Piazzolla's *Milonga del Angel* drift on to the stage.

PLAISIR D'AMOUR: A CELEBRATION OF THE ART OF JANET BAKER

Decca 478 0320

As Janet Baker comes to the end of her first phrase in Giovanni Martini's *Plaisir d'Amour*, I realise that the Italian composer's music has been used more recently: *"Wise men say / only fools rush in / but I can't help falling in love with you."* The imagined croon of Elvis and the reggae strum of UB40 join the deep, Christmas cake-rich vocal production of the world's one-time favourite mezzo-soprano in my inner ear – but only fleetingly, because Baker's glorious sound demands full attention for the duration. What a delight to hear her in a whole stream of early Italian songs followed by characterful interpretations of Handel's operatic heroines.

Kate Mead is a production manager at Radio New Zealand Concert

Virtually there

Kim Rutter surfs the net for travel tips

I'M OFF! BEIJING, Paris, Rome… grabbing my last chance to spend my children's inheritance before the world economy implodes. Now, I'm a busy person and, though I love the internet, I don't have the time to cruise around in cyberspace looking for the best deals on air travel. That is what travel agents are for. The internet is for researching where you want to go and what you want to do when you get there.

In the olden days, when everything was in black and white, we all rushed out and bought a *Lonely Planet* or a *Rough Guide* or even a *Fodor's* to get the skinny on our destination. Cyberpeasants still do – as well as those whose destinations don't involve internet access – but the rest of the world uses the websites (**lonelyplanet.com**, **roughguides.com** and **fodors.com** of course).

It's not quite the same experience as lugging dog-eared tomes around the world, but it is cheaper, up-to-date and interactive. That is, you can actually address questions to people who have been there before you. I am always impressed by the people who take the time to answer the queries posted in these forums. I'm far too lazy and my mother brought me up never to talk to strangers, but thanks, guys, for leaving the chat threads for me to follow.

Tickets booked? Go to the airline website and see what seats have been allocated then flick to **SeatGuru.com** to make sure they are good ones. SeatGuru has most seating configurations for most planes for all the major airlines, annotated with remarks regarding closeness to loos and so forth. If you are stuck in a non-reclining rear seat from Sydney to Dubai, you will have many, many hours to wish you had checked and requested a seat reallocation.

Next stop is Travel Essentials (**tinyurl.com/cmlox7**) to see what shots you need. Follow that with KiwisOverseas (**tinyurl.com/cxgq3t**), set up by the government to enable travelling Kiwis to register their travel plans in case of unrest abroad. Also a good idea is a quick visit to **SafeTravel.govt.nz**, just to check where disease and disaster are lurking. There are also handy tips on what to do in the case of kidnapping, arrest, detention and death. (Better book-mark this particular site.)

There are two types of travellers in this world. There are those who have given thought to every detail of their packing, who pick crease-free clothing that will wash and drip dry, not show stains and look equally appropriate whether meeting the Queen or squatting in a yurt. Their carefully selected items are folded in colour-coded tissue and fitted like a three-D jigsaw into a tiny piece of carry-on luggage two weeks before departure. And then there are those (I hope it's not just me) who stuff loads of random items into an enormous bag just as the taxi arrives and hope for the best. Help is at hand for random clothes stuffers. A visit to **OneBag.com** is guaranteed to turn the most arbitrary packer into a pristine traveller.

Destination reached? The ultimate must-have is a GPS-enabled phone on roam. I love the Apple iPhone because of the many travel-friendly applications (downloadable at **iTunes.com**). You can convert money at the current exchange rate, as well as dress and shoe sizes (important). The Air New Zealand mPass application has my boarding pass barcodes and FlightTrack tells me if there are any delays. Metro Paris works out where I am and gives me directions to the nearest station. There's a Rome restaurant guide, a Mandarin translator and, best of all, SitOrSquat, which tells me where the nearest clean toilet is! Don't despair if you're travelling phoneless – if you have time before you go (no pun intended), you can find the details at **SitOrSquat.com**.

Tiny URL time

You may have noticed something different about the last few columns. They've featured some tinyurl addresses, which are a clever way of shortening very long web addresses (urls) so that you don't have to type in super-long strings of characters. I hope they help.

ILLUSTRATION: DARON PARTON

urban eye

What's hot in cities around the country

AUCKLAND

SHELLEY BRIDGEMAN

1 FARRO FRESH FOOD

"Having a luncheon?" the friendly cashier asked as she checked out my tell-tale purchases, which included olive oil, balsamic vinegar, lettuces, herbs, cheeses, crackers and chardonnay. Indeed I was. Farro is a one-stop shop with gourmet meats, seafood, seasonal produce, artisan foods and deli items, all laid out in a market-style format that encourages browsing. With regular cooking demonstrations, a range of chic cookware and specialty items such as edible flowers and moghrabieh pearl couscous, it's firmly positioned as the store for serious foodies.
80 Lunn Ave, Mt Wellington, (09) 570 7071, www.farrofresh.co.nz

2 RITZY BITS

Furniture, light fittings and collectables from the art deco era through to the retro 1950s, 60s and 70s grace this shop. Remember formica-topped sideboards, mahogany tea wagons and pouffes? There are prints by Sara Moon and Vladimir Tretchikoff, ceramics by Clarice Cliff and Poole and Air New Zealand plates by Crown Lynn. Peacock chairs and kitsch garden gnomes also feature. Even the civilised opening hours are evocative of days gone by: Thursdays and Fridays, 10.30am to 4.30pm, Saturdays 11am to 3pm, or by appointment.
91 Great South Rd, Epsom, (09) 520 2060, www.ritzybits.co.nz

3 THREAD DESIGN

This distinctive brand of bedlinen was created by local designers Sarah Sadgrove and Katie Collis in 2001. Now a flagship store showcases the sheets, pillowcases, quilts, cushions and throws woven from fibres such as 100 per cent cotton, wool and linen. Thread's colour combinations are restrained and sophisticated: chocolate and oat, sky and beige, smoke and ocean, charcoal and silver. Nature-influenced motifs include dragonflies, leaves, flowers and apple trees. The ranges for babies and children are cute too.
274 Richmond Rd, Grey Lynn, 0800 847 323, www.threaddesign.co.nz

WELLINGTON

ANN PACKER

4 ELEMENTS

Punters are coming out from the city to Lyall Bay, not just for the waterfront Maranui Surf Club but also for this rather less frenetic cafe a few blocks up the road. They've just expanded into a former surf shop and occupy all three of the purpose-built premises in this heritage block. There's very good coffee and delectable desserts so you might not even need to order real food, but that's what most regulars come for – breakfast and lunch seven days a week and dinner Tuesday to Saturday.
144 Onepu Rd, Lyall Bay, (04) 939 1292, www.elementscafe.co.nz

5 THE LIGHTBULB MAN

Ever fancied decking yourself out in LED lights? Need to replace a lava lamp? This is a family business that will light up your life – literally. Director/proprietor Alan McWilliam's CBD alleyway shop in Chews Lane has moved to bigger premises up Boulcott Street and a Petone mini-warehouse with easy parking. There are more than 3000 items to choose from with something for every lighting need. If you like vintage, for example, check out the theatre bulbs from the 1950s. Alan's team includes an electrician and a lighting technician.
66 Waione St, Petone, and 80A Boulcott St, (04) 499 9004, www.lightbulbman.co.nz

6 STRANGELY FAMILIAR TEA PARTIES

Designed for working women whose lives are too busy and apartments too small to indulge in collecting vintage tea cups – let alone trolleys – Katrina Dormer's collections come to life for afternoon teas in the privacy of your own home or garden. The owner of the Tinakori Road vintage shop will deliver and pick up all you need for an art deco tea party – pretty cups, table linen and a cake stand like Gran's – or retro, with a shabby-chic blue trolley and Poole or Crown Lynn cups. Classic high tea fare includes sandwiches, scones with jam and cream and cupcakes.
348A Tinakori Rd, Thorndon, (04) 472 3400

NELSON

JACQUETTA BELL

7 LE HAVRE COLLECTIONS
The drive via the Coastal Highway from Nelson to Mapua is a reward in itself (orchards, vineyards, hops) but these days the destination is equally worthwhile. At the stylish Mapua Wharf shopping mecca – think Parnell grafted on to an old apple wharf – the most recent addition is Le Havre, where cosmetics from Provence are lined up alongside tiled fountains from Morocco, outdoor settees from Egypt and tempting jewellery, bedlinen and furniture. There's a brewery opposite and an aquarium just round the corner. Now that's family friendly.
Shop 1, The Coolstores, Mapua Wharf, 03) 540 3313

8 AWATUNA BRIDGE AND SUTER ART GALLERY
Eels are hot in Nelson right now – as in cool. There's a new bridge over the Maitai River near the Suter Gallery that's gone beyond engineering into the world of art and myth. Called Awatuna – Pathway of Eels – it has fins swirling on its supports in polished concrete and stainless steel and the eel creation myth is etched along the rails. From July 4 to August 16 the Suter's show of recent work by noted New Zealand artist Bing Dawe gives a nod to the gallery's surrounds – including the eels and the bridge.
208 Bridge St, (03) 548 4699

9 NELSON MARKET
Nelson's Saturday market is famed for bargains but, even so, $10 for a toddler's handmade pop-over pinny has to be a steal. If it's a while since you joined Nelsonians in their weekly browse through veges, olive oil, local cheese, tat, treasures, salami and salmon, you'll notice a boom in stalls selling baby gear. Clever stay-at-home mums sew all week then head for the market on Saturday morning – and so should you if you have small folk to shop for.
Montgomery Square, off Trafalgar St, (03) 546 6454

CHRISTCHURCH

KIM RUTTER

10 FUN FORM FUNCTION
If, like me, you don't often find yourself in Spreydon, F3 Design's showroom Fun Form Function is worth the detour. They make everything from breadboards and tea towels to tables and kitchen rack systems. Sounds prosaic, but the mix of practical design and wit makes the store pop. There is also a sampling of the work of other New Zealand designers, meaning that it's impossible to visit and not buy something.
285 Selwyn St, (03) 943 1663, www.funformfunction.co.nz

11 ADDINGTON COFFEE CO-OP

Take an old mechanics shop, fill it full of light and comfy flat-style decor, buy a coffee roaster and start to save the world. Sounds crazy, but that didn't stop the Addington Coffee Co-op. In what they refer to as a backwards business model, the shareholders don't take a dividend and all profits are returned to the producers of the fair trade coffee and fair trade organic clothing they sell. You can use it as a meeting room, hire it for functions or just do your washing (yes, it has a laundromat!). Or stop for an espresso with a ginger and pistachio slice and feel good about yourself for the rest of the day.
297 Lincoln Rd, (03) 943 1662, www.addingtoncoffee.org.nz

12 BISMARCK
Admit it. You secretly like big, spicy German sausages washed down with buckets of German ale but you hate ersatz beer houses that are so full of drinkers you can't hear yourself shout. Bismarck, German delicatessen and beer house, understands. The rooms are small and homey, the pork schnitzel is heaven and the roast duck nestled with dumplings on a bed of apple and red cabbage – wunderbar. The superb sausages are also available for sale uncooked, together with biersticks, 10kg tins of sauerkraut and other German delicacies.
Poplar St, City, (03) 366 3037, www.bismarck.co.nz

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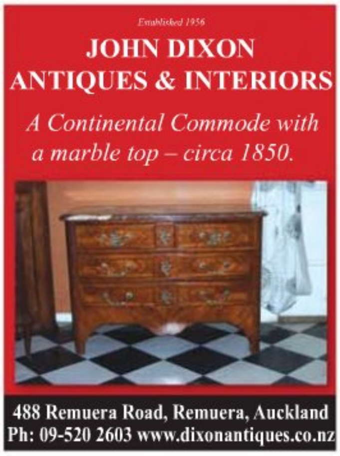

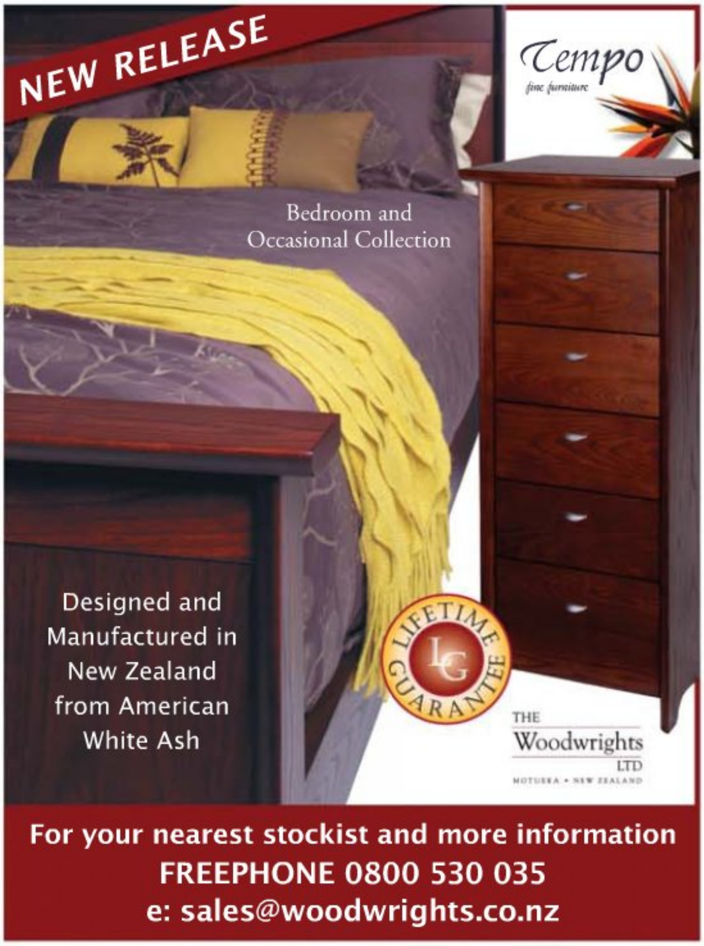

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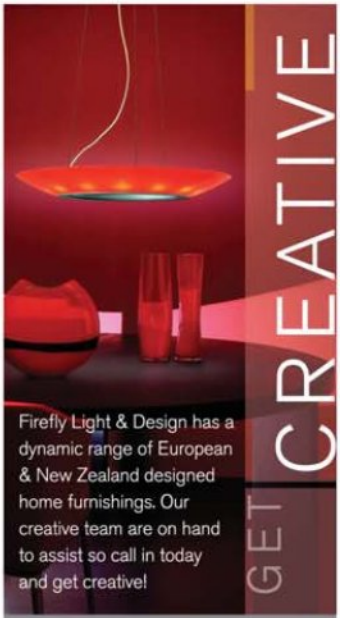

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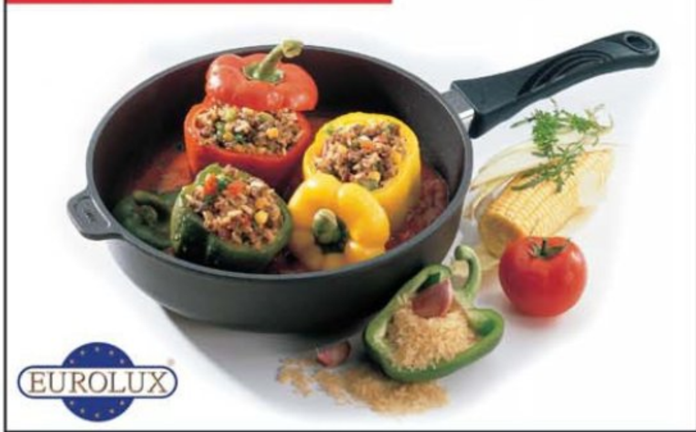

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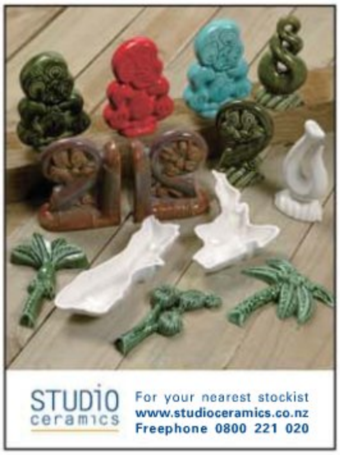

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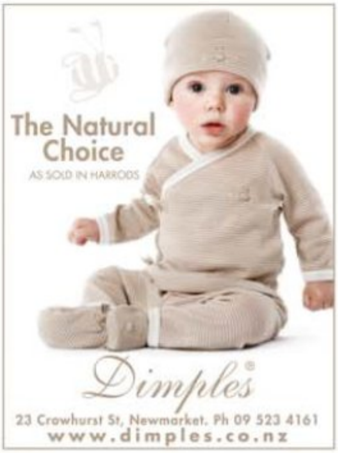

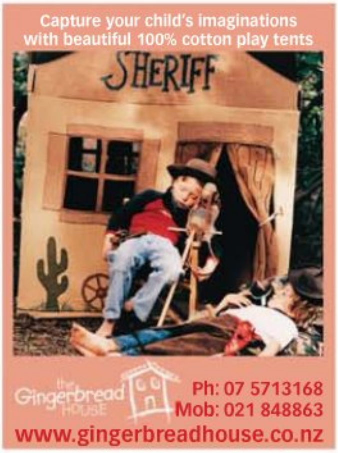

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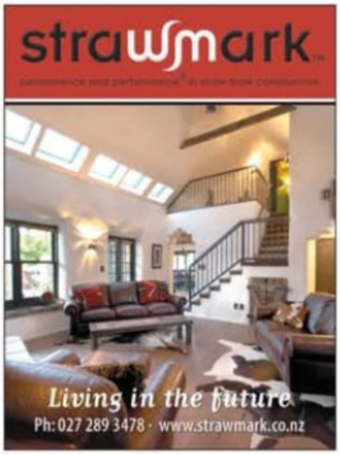

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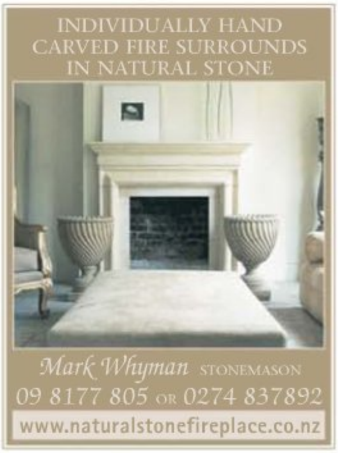

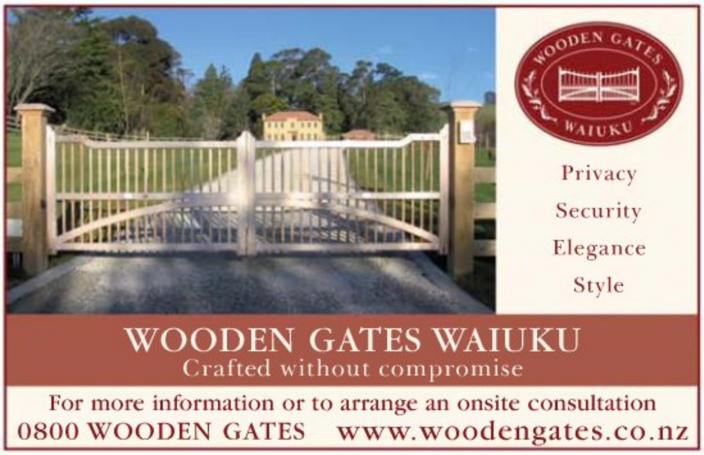

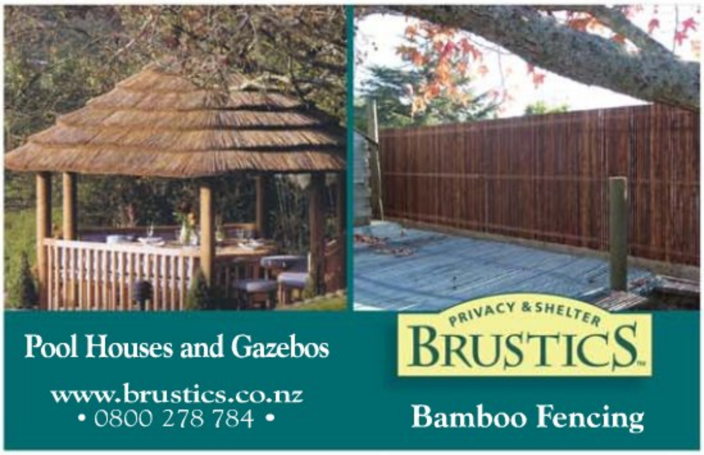

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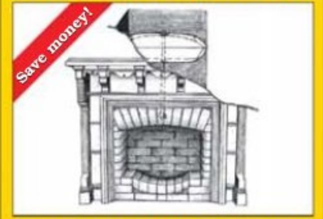

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extra

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Sanitarium

Try Weet-Bix Bites with the goodness of wholegrain, available in a range of four delicious flavours: Wildberry, Apricot, Crunchy Honey and delicious new Multigrain Bites. Available now in the cereal aisle of your supermarket.

Kumfs Xpand

Fine detailing and textured leather gives Kumfs Xpand that unique twist to the sporty look. With light, flexible construction and durable slip-resistant sole, these shoes are ideal for walking in winter. RRP: $229.99. For stockists visit www.kumfs.com.

Neutrogena

We've done away with fancy wrapping to give you a product that, put simply, works. Neutrogena Healthy Skin® Anti-Wrinkle Intensive Serum works quickly to fill the look of deep wrinkles, diminish the appearance of age spots and other signs of photodamage. RRP: $37.95.

Sealord

Try new Deli Menu! With four great tasting flavours they are high in protein and low in fat making them a nutritionally balanced, guilt-free snack. Find them in the prepared meals aisle of your supermarket.

Eyepro

Linkskin is the first environmentally friendly eyewear made from recycled and recyclable materials. Outstanding designs, great comfort and kind to the environment. Available exclusively from your local EYEPRO practice. www.eyepro.co.nz or 0508 393 776.

HUDSON chair by forma

A contemporary wingback chair with luxurious feather fill in the seat cushion, $1970 + 5.9m fabric. Go to www.forma.co.nz, 51-53 The Strand, Parnell, Auckland, 09 368 7694.

Next month in NZ HOUSE & GARDEN

Bright start

A fresh approach to breakfast.

The good life

A rural Kaukapakapa home that's tailor-made for a food- and fun-loving family.

Asian surprise

We explore the Rookes' double-happy home: all NZ stone and sleek style outside... and Shanghai antiques inside.

Red flair

Bright touches and old treasures add storybook chic to a beloved bach.

Haumoana moods

Cactus, topiary, roses – this garden has it all.

AUGUST ISSUE ON SALE FROM JULY 20

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Foreno Tapware	0508 367 366	126
Forma	09 368 7694	138
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The Warehouse	09 275 0156	83
Trelise Cooper Interiors	09 969 7439	11
Tuatara Tours	0800 377 378	8
Unique Fabrics	09 306 1580	5

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Essence of...

Antiques aficionado Meredith Lee has an eye for the old and interesting

WORDS TRACEY STRANGE / **PHOTOGRAPHS** BELINDA MERRIE

Meredith Lee, the owner of European Antiques & Furnishings, describes her decorating style as "new eclectic", by which she means she mixes French antiques with industrial and mid-century pieces. Meredith's passion for antiques was ignited during an extended stay in London more than a decade ago. While there, she worked during the week in a legal publishing firm to fund her weekend habit of shopping trips to France. Meredith founded her business in Auckland's Grey Lynn five years ago.

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1 "As an avid collector, I've found this **book** pure inspiration." *The Way We Live* (Thames & Hudson) from Novel Bookshop, (09) 376 5869. 2 "I love the concept of architectural salvage and recycling; this antique wallpaper print roll has been given new life as a lamp." **Lamp** $950 from European Antiques, (09) 360 9858. 3 "I mix antique cutlery with modern tableware for an individual look when I'm entertaining." Scottish bone **servers** (c1890) $150/pair from Murdoch McLennan Antiques, (09) 309 4757. 4 "I love the antique 'feel' of this contemporary vase." **Vase/candleholder** $79.90 from Republic Home, (09) 361 1137. 5 "The clean, uplifting scent from Prada is perfect for keeping away the winter blues." Prada Infusion de Fleur d'Oranger **eau de parfum** $132/50ml, stockists nationwide. 6 "Botanical motifs have been used in interiors for centuries and never seem to date." Glass **plate** $73.50 from Tessuti, (09) 378 8490. 7 "Deco French letters from shop signs are being recycled as unique gifts." Metal **letter** R $225 from European Antiques. 8 "This classic twist on the old Louis-style candlestick would suit a traditional or modern home." Glass **candlestick** $229 from Republic Home. 9 "I use a variety of shapes and textures in my interiors; this elegant marble planter would fit anywhere." Antique **planter** $625 from Murdoch McLennan. 10 "I couldn't resist these horn gaming cups and beaker. The silver adds a hint of glamour." Antique silver-mounted horn **beakers** $325 each from Murdoch McLennan. ■

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